



PINOT GRIGIO RISERVA GIATI



Grapes: Pinot Grigio – Alto Adige DOC

Origin: This wine, full of character, comes from selected individual vineyards in the location *Giati*, stocked with vines grafted to slow growing rootstock and trained on wire trellises (Guyot). This extraordinary Pinot Grigio flourishes under outstanding climatic conditions on sandy alluvial soils with calcareous gravels in the valley floor around the center of Cortina s.s.d.v. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries assures the excellent quality of the grapes of this varietal, that is also a representative of the Burgundy family.

Yield per hectare: 45 hl.

Vinification: The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a short cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation takes place in small and large casks of French oak (12 months) and stainless steel barrels (6 months), in which this particular wine acquires complexity through its aging and ripening on the yeast. After bottling, several further months of aging takes place for completion before this unique white wine, furnished with its ultramodern bottle, goes on sale.

Characteristic properties: In addition to a balanced color, this wine possesses a very rich bouquet, giving the clear impression of a wine of conspicuous harmony. This is a wine that after many years of cellaring becomes even more enjoyable.

Color: straw yellow to golden yellow

Bouquet: inspiring fruity, a powerful bouquet of ripe fruits, a wide array of aromas (pear, tropical fruits, and fine wood flavor)

Flavor: powerful, balanced, and savory, an interesting play of acidity in the mouth, very harmoniously juicy and rich with pleasant fullness

Recommended pairings: appetizers, fish and vegetable-based main courses, and white meats

Serving temperature: 10 – 12 °C (50 – 54 °F)

Cellaring: 6 – 8 years