

Tradizione Autentica



PINOT GRIGIO

Puglia IGP

Most likely a mutation of Pinot Noir, this grape variety is mostly grown in Northern Italy, mainly in Veneto and Friuli. In Puglia, in some specific soils and with proper care, it is able to produce fresh, fruity wines, perfect to enjoy during an aperitif on a warm summer evening, or with traditional Salento seafood dishes

GRAPE VARIETY: Pinot Grigio

APPELLATION: Puglia PGI

PRODUCTION AREA: province of Taranto, southeast Puglia

TRAINING SYSTEM: cordon trained, guyot pruned vines

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, when the lower temperatures help to preserve freshness and aroma

VINIFICATION: crushing and subsequent soft pressing.

Fermentation at a temperature of 15 °C for about 10 days

AGEING: 3 months in stainless steel tanks and 1 month in bottle

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: bright lemon colour; delicate aromas of green apple and pear, with hints of thyme and Mediterranean aromatic herbs; fresh and delicate taste, pleasant and well-balanced

SERVICE: 6-8 °C

FOOD PAIRING: main courses based on fish, seafood and vegetables; delicate cheeses and not very seasoned risotto.