



# GRIGIO FUMO

## PINOT GRIS DELLE VENEZIE D.O.C.

*Grigio Fumo* is a rosé wine, delicate and elegant, produced with Pinot Gris grapes, a grayish grape variety native to Burgundy, then spread to various Italian regions.

The name recalls the smoke of the extinct volcano "Calvarina", located at 600 meters a.s.l. where we grow our vineyards.

Thanks to the volcanic soils, rich in flint, *Grigio Fumo* enjoys a distinct mineral and savory note.

It is a light and fresh wine, suitable to accompany aperitifs and summer evenings.

### STATISTIC OF THE VINEYARD

**Area:** Roncà - Monte Calvarina, Verona

**Grape:** 100% Pinot Gris delle Venezie

**Soil:** volcanic

**ASL:** 580 meters

**Exposure:** south

**Area Under Vines:** 1.5 H.a

**Vineyard Age:** 20 years

**Density:** 6000 vines per H.a

### STATISTIC OF VINIFICATION

**Yield per Hectar:** 70 q.li

**Acidity:** 5,80

**pH:** 3.20

**Sugars:** 2,50 g/l

**Sulphites:** 80 mg/l

**Alcohol:** 12,5% vol.

**Production:** 6600 bt

**Fermentation Container:** steel

**Elevation:** 7 months on its yeasts

**Longevity:** 7 years

### VINIFICATION

Manual collection in crates during the first decade of September.

Selection of the bunches, destemming and then cryomaceration in a closed press at 5 °C. for 12 hours.

### DESCRIPTION

Pale pink color bright and shiny.

It moves in the glass with full consistency.

The nose is rich and wrapping, with great complexity and elegance. Acativant bouquet, evolving from floral notes of wisteria, orange blossom, acacia and daisy, towards ripe fruity hints of yellow peach, melon and tangerine, followed by a delicate mineral iodine note and hints of hay.

The mouthfeel is crispy, full and persistent, perfectly balanced by its freshness and enveloping flavour.

The finish has a great olfactory correspondence, with citrus and saline returns.

Serve at 4/6 ° C.

### FOOD PAIRING

Excellent both as an aperitif and throughout the meal.

It goes perfectly with raw fish dishes and risotto.

- . Salmon tartare on cream of avocado and ginger;
- . Medium-aged cheeses
- . Vegetable flans