



GRIGIO FUMO

PINOT GRIS DELLE VENEZIE D.O.C.

Grigio Fumo is a rosé wine, delicate and elegant, produced with Pinot Grigio grapes. The name recalls the smoke of the extinct volcano "Calvarina", located at 600 m ASL where we grow our vineyards. Thanks to volcanic soils, rich in flint, Grigio Fumo has a distinct mineral and savory note. It is a light and fresh wine, suitable to accompany aperitifs and summer evenings.

VINIFICATION

Manual harvesting by small crates during the first decade of September. Selection of the bunches and destemming, then cryomaceration in closed press at 5 °C a.s. for 12 hours and soft pressing. Decanting of the must, fermentation in stainless steel tanks, then preservation for 8 months of the noble lees by performing weekly bâtonnage.

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. Attractive 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.

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

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

Serving Temperature: 4/6 °C
Longevity: 7 years

FOOD PAIRING

- . Salmon Tartare on Avocado-Ginger Cream
- . Vegetable Pies
- . Medium-Aged Cheeses