

RITRATTI



PINOT GRIGIO TRENTINO DOC

Pinot Grigio was originally called Ruländer, and came to Trentino in the second half of the 19th century. The grapes used to produce this wine come from the vineyards of the Lavis and Pressano hills. With an intense golden-yellow colour, Ritratti Pinot Grigio has an intense aroma with hints of pear and apricot and base notes of flowers and honey. The tannins are soft and enveloping on the palate.

Vine	Pinot Grigio
Vineyard location	Lavis and Pressano
Exposure and altitude	South, southwest; 250-300 m a.s.l.
Soil composition	Loam, foothills, fertile
Training system	Guyot, simple Trentino pergola
Planting density	5,500 vines per hectare
Vinification	Hand-picking from 10-20 September, soft pressing, static settling of musts, controlled-temperature fermentation in stainless steel tanks, ageing on lees for about 6/8 months before bottling.
Alcohol content	12.5%
Pairings	Great with raw seafood, grilled swordfish and fresh dairy products.