

Pinot Grigio (Una Scoperta) 2018

PRODUCER

Tenuta Belvedere (Gianluca Cabrini)

APPELLATION

Provincia di Pavia IGT

WINE REGION

Lombardia – Oltrepò Pavese

ALTITUDE

290 mt above the seal level facing North West

SOILS

Clay and chalk from marine origin.

VARIETAL

100% Pinot Grigio

YIELDS

6.700 kg /ha (4.500 plants per hectare)

TRAINING SYSTEM

Guyot

HARVEST

Beginning from the last week of Aug. to the 1st decade in Sept.

VINIFICATION

The grapes come from the only small Pinot Grigio vineyard present in our estate which is managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur and copper, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. The grapes are hand harvested in small bins and carried to the cellar. After a short maceration on the skins of one night, followed by a soft pressing, the must spontaneously ferments with its indigenous yeast in steel tanks. After the racking, the wine continues the tank ageing for ten months before bottling with some lees stirring. Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

AbV

13,5%

BOTTLES PRODUCED

1.690

WINE DESCRIPTION

At sight almost a light rose with copper reflections that recall the color of the Pinot Grigio berries seen against the light. White plum, pear grapefruit markers with floral notes and broom flower.

SERVICE TEMPERATURE

8-10°C

FOOD PAIRING

Great choice for all the antipasti, quiches, pasta with fish sauce, shellfish and sushi

