

PS
WINE

premium wine selection

Vini di Qualità



Trentino Pinot Grigio

Istituto Agrario San Michele all'Adige

CLASSIFICATION	D.O.C.
TYPE	White
REGION	Trentino
PROVINCE	Trento
GRAPE VARIETY	Pinot Grigio
TYPE OF FARMING	Conventional
HARVEST	Manual, in mid-September.

VINIFICATION

Traditional white wine vinification, with fermentation carried out partly in stainless steel and partly in oak barrels, followed by prolonged maturation on the lees.

MATURATION

The wine matures for 6 months in stainless steel and for a further 2 months in bottle prior to release, to enrich in taste and texture.

TASTING NOTES

A wine with a straw yellow colour and intense fruity fragrances, with notes of pears and apples enriched by an attractive grapefruit-like hint. On the palate it is well structured, rich, tangy and fresh and again attractively fruity, as well as enhanced by a characteristic and very faintly bitter citrus-like tone.

Perfect as aperitif, suitable for first courses even those with a stronger flavour.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.