

Pinot Grigio Trentino DOC



PRODUCER PROFILE

Estate owned by: Togn Family
 Winemaker: Goffredo Pasolli
 Total acreage of vine: 124 (50 Ha)
 Winery Production: 500,000 bottles
 Region: Trentino Alto Adige

WINE DESCRIPTION

The “Pinot” vines are originally from the Burgundy and they came to Trentino via Germany around the beginning of the last century. Here they have found their ideal habitat in the cold-temperate climate. This Pinot Grigio is produced from grapes cultivated in the hillside around Pressano.

TASTING NOTES

Pale yellow color with copper hints. The bouquet on the nose is fine and intense with typical notes of pear, tangerine, and delicate sweet hints of acacia flowers and honey. Dry, fresh, elegant sip with medium body, nice balance and a harmonious persistent finish.

FOOD PAIRING

Can be enjoyed by itself; suitable for fish such as trout and other Mediterranean dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Pressano di Lavis
Soil composition:	Clay and limestone bedrock
Training method:	Simple Pergola and Guyot
Elevation:	100 - 300 m a.s.l.
Vines/acre:	4,000 - 6,000/Ha
Exposure:	South-West
Age:	10-30 years
Harvest time:	August/September, manual harvest
First vintage:	1980
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	70% Stainless steel tanks (14 days at 55-64°F f)- 30% French oak barriques and tonneaux
Maceration technique:	Cold
Type of aging container:	70% Stainless steel tanks- 30% barriques, Tonneaux and 30 HI oak barrels
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2.5 g/L
Acidity:	6 g/L
Dry extract:	21 g/L

