

PINOT GRIGIO TRENINO DOC



VINEYARD & PRODUCTION INFO

Soil composition: sandy-loam soils
Training method: simple Trentino pergola, Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 (Pergola)–6,000 (Guyot) vines/ha
Exposure: South-East
Vines age: 15-25 years
Harvest time: September
First vintage: 1980
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 61-64 °F

Aging

Container: stainless steel tanks
Length: 4 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 13 g/l
Acidity: 5.51 g/l
Dry extract: 21.7 g/l



FOOD PAIRINGS

Given its particular structure, it lends itself to various pairings, from pasta dishes with rich sauces to tripe soups, egg-based dishes, and grilled trout; from plum gnocchi to boiled meats and poultry.



TASTING NOTE

Pinot Grigio has a deep, bright yellow color. Fine, delicate, and pleasant bouquet; typically fruity, reminiscent of ripe pear. Dry, savory, round, full of character, with harmonious flavor and a balanced structure.

PRODUCER PROFILE

Estate owned by: Togn Family
Winemaker: Pasolli Goffredo
Total land under vine: 150 ha under contract
Winery production: 500,000 bts
Region: Trentino (Italy)

