

PINOT GRIGIO TRENINO DOC



VINEYARD & PRODUCTION INFO

Soil composition: soils with good clay structure, of morainic-alluvial origin

Training method: simple Trentino pergola, guyot

Elevation: 1,312-1,968 ft a.s.l.

Vines/ha: 4,000 (Pergola)–6,000 (Guyot) vines/ha

Exposure: South-West

Vines age: 10-25 years

Harvest time: beginning of September

First vintage: 1982

Production: 25,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: 60% stainless steel tanks and 40% barriques and tonneaux

Length: 14 days

Temperature: 54-57 °F

Maceration

Technique: cold

Length: a few hours

Aging

Container: tonneaux and barriques

Wood: medium toasted French oak

Length: 6 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13,50%

Residual sugar: 2 g/l

Acidity: 5.90 g/l

Dry extract: 22 g/l



FOOD PAIRINGS

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



TASTING NOTE

Deep yellow color, bright with golden reflections. Delicate and pleasant bouquet with the unmistakable note of pear.

Dry, savory flavor, full of character and harmonious, with a good structure and persistence.

PRODUCER PROFILE

Estate owned by: Togn Family

Winemaker: Goffredo Pasolli

Total land under vine: 12 ha owned–3 ha rented

Winery production: 80,000 bts

Region: Trentino (Italy)



MASO POLI

