

PINOT GRIGIO DELLE VENEZIE DOC



VINEYARD & PRODUCTION INFO

Soil composition: calcareous, sandy and pebbly
Training method: pergola trentina and Guyot
Elevation: 328-984 ft a.s.l.
Vines/ha: 3,500-4,000 vines/ha
Exposure: South-West/South-East
Vines age: 10-30 years
Harvest time: September
First vintage: 1986



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: stainless steel tanks
Length: 10-12 days
Temperature: 50-54°F

Aging

Container: stainless steel tanks
Length: 4-5 months sur lie
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 2 g/l
Acidity: 5.6 g/l
Dry extract: 19.5 g/l



FOOD PAIRINGS

Perfect as an aperitif or served alongside clams, mussels, squid, octopus, and grilled fish. Also ideal with salads.



TASTING NOTE

Straw yellow with green highlights.
The nose is delicate, with aromas of pear and floral hints set against a zesty citrus backdrop.
The palate is dry and full-bodied, with subtle aromatic persistence and a pleasant aftertaste.

PRODUCER PROFILE

Estate owned by: Togn family
Winemaker: Goffredo Pasolli
Region: Trentino (Italy)



Torrediluna

