



PINOT GRIGIO

2017 | Collio DOC



Category: white, dry
Grapes: Pinot Grigio
Location: San Floriano del Collio
Viticultural area: Collio Goriziano

VINEYARD

Soil profile: stratified Eocene marl and sandstone
Training method: double-arched cane and guyot
Average vine density: 3.000/6000 vines /ha
Average planting age: 18 years
Harvest period: first half of September

VINIFICATION

De-stemming-crushing
Pre-fermentation cold maceration: 8°-10° C
Pre-fermentation cold settling
Fermentation: 16°-20° C
Yeast: selected
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: gravity settling
Bottling: 15th March 2019
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13,35 %
Total acidity: 5,85 g/l
pH: 3,18
Estimated peak of maturation: 4 years
Estimated cellar life: 10 years