

SCHIOPETTO

PINOT GRIGIO

COLLIO DOC

2022

The wine is obtained exclusively from Pinot Grigio grapes, a varietal of French origin, cultivated in hilly areas, in soil which is of average marl composition. The bunches are small with round grapes red-grey in colour, and like Pinot Bianco it derives from a mutation of Pinot Nero. The grapes are hand picked, pressed in a soft press after which there follows a brief period of decantation in total absence of sulphur dioxide. The fermentation takes place in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.



Appellation: Collio DOC

Grapes: Pinot Grigio

First Production: 1968

ANALYTICAL DATA

Alcool % vol: 13,50 %

PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*

Training system: *Guyot*

Harvest time: *Second and third decade of August*

Harvest method: *Manual*

Yield per hectare: *60 q/hectare*

Fermentation: *10-12 days in steel tanks*

Fermentation temperature: *16 °C*

Ageing: *In stainless steel tanks for 8 months*

Fining: *Minimum 5 months in bottle*

TASTING NOTES

Colour: *Golden-yellow colour.*

Aroma: *The aroma is fresh and inviting, with notes of banana and passion fruit.*

Palate: *Savory on the palate, as terroir, with an intriguing freshness that gives drinkability and complexity. Very persistent and consistent taste to the nose.*

Serving temperature: *13° C*

Food pairings: *Ideal with fish starters and main courses; served young in fresh is a good aperitif, aged goes well with swordfish and mixed grilled fish.*

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