



Pinot Grigio 2008

Denomination Pinot Grigio delle Venezie, Indicazione Geografica Tipica
Grape Varieties Pinot Grigio 100%

THE TERRITORY

Vineyards Eastern hills of Garda Lake
Altitude 200 – 250 m a.s.l. (656 – 820 feet a.s.l.)
Exposure South – South-west
Type of terrain Morenic, rich in skeletal elements, well drained
Training system Guyot
Average age of vines 19 years
Density of planting About 3,000 vines per hectare (1,124 vines per acre)

VINTAGE CHARACTERISTICS

Climatic conditions The 2008 harvest marked a return to normality as far as the vegetative cycle was concerned. Indeed, after several years of sometimes very early ripening, this year the grape harvest started in late September. However, it was certainly an abnormal vintage, with heavy rainfall in the first stage provoking an increase in the recorded number of downy mildew attacks in Valpolicella between April and May. Moreover, there were a number of hailstorms which, fortunately, only affected our vineyards to a very small extent. In vintages like this, rapid and careful management of vineyards and their detection in densely-planted locations ensures a significant reduction in the impact of unfavourable climatic events, thereby permitting the production of enjoyable, well-balanced wines. From September onwards, climatic conditions were perfect, with no rainfall, good exposure to sunlight and a considerable difference between daylight and night-time temperatures. In fact, the right amount of daylight hours enabled the grapes to complete their ripening cycle. As in 2004 and 2006, we have therefore been able to produce wines that will certainly be appreciated for their fine character, elegance and richness of their aromas as well as for their keeping potential.

VINIFICATION AND AGEING

Harvest Carried out during the second half of September
Harvesting method Manuale
Pressing Soft pressing of whole grapes
Fermentation In temperature controlled steel tanks
Fermentation temperature 14-15° C (57-59° F)
Fermentation length 8-10 days
Malolactic fermentation Partially done in October
Ageing Wine is kept in steel tanks until February
Bottling February 2009

ANALYTICAL DATA

pH 3.29
Total acidity 5.80 g/l
Alcohol content 12.63 % Vol.
Dry extract 21.90 g/l
Residual sugars 2.70 g/l
Total SO₂ 98.00 mg/l
Free SO₂ 28.00 mg/l

TASTING

Colour Bright straw yellow
Bouquet The bouquet expresses green notes of the vine, sweetened by acacia flowers
Taste Dry and fresh, franc and decisive, harmonious. Elegant and persistent, it leaves the palate with a wide, full and sapid taste

GASTRONOMY

Mixed grilled fish, peppered mussels and clams; sea bass baked in salt, Valencian paella; baccalà; chicken salad, nuts and exotic fruit.
Serve at around 10°C (50° F).

