

VINAGRO
Pinot Grigio










THE LAND

-  **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto
-  **Terroir:**
clayey, medium texture





IN THE ACETAIA

-  **Acetification:**
natural of specially tanned Pinot Grigio wine and raw concentrated must of Pinot Grigio
-  **Ageing:**
in Solera, typical of the Estate, of oak barriques of 220 liters
-  **Year of constitution of the Solera:**
2013 | minimum 5 years ageing

THE GRAPE

-  **Grape variety:**
Pinot Grigio
-  **Plant breeding method:**
Sylvoz
-  **Planting density:**
4000 - 4200 stumps per hectare
-  **Harvest time:**
3rd decade of August
-  **Production per hectare:**
11 t
-  **Average degree:**
21° babo
-  **Grape yield:**
30%

TASTING

-  **Colour:**
intense straw yellow tending to amber
-  **Acidity:**
around 6.5° acetic degrees
-  **Consistency:**
slightly viscous but fluid
-  **Tasting examination:**
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight fruity note typical of white wines

- ADEVIB375
375ml 
- ADCAM60G
60ml 