



# Pinot Grigio

Category: [City Line - white wines](#).

A bright straw yellow, it offers clean and refined aromas of pear juice, peach, and a light touch of white flowers. Smooth and mellow, this wine has a fresh and fragrant finish. Perfect with first courses made with fish, a second course of baked fish, and mussels au gratin.

First year of production	2007
Varietal composition	Pinot Grigio
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing northeast
Soil composition	Pliocene clays and volcanic soil
Cultivation system	Guyot, 4000 vines per hectare
Average age of productive vines	10 years
Yield per hectare	10000 Kg
Time of harvest	Mid-September
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Two to three weeks
Malolactic fermentation	Partially completed
Mode and duration of ageing	At least four months in the bottle