

ROENO
azienda agricola

MATTJ

PINOT GRIGIO MACERATO

Mattj is a wine
for those who appreciate the beauty of diverse
perfection,
for those who see art as a way of life
and memories as a precious treasure.

It is a wine that stands out for its authenticity,
capable of surprising those who taste it with notes of
ripe fruit and delicate spices, evoking the sweetness of
cherished memories.

Grape Variety: Pinot Grigio

Harvesting Method: Hand-picked

Vinification: The grapes are gently destemmed and partially crushed. Alcoholic fermentation and extended skin maceration take place in amphorae. To extract aromatic precursors and other organic components from the skins, several punch-downs are performed during the initial phase.

Aging: Aging occurs in amphorae. No filtration or fining is carried out.

Food Pairings: Extremely versatile at the table, it pairs perfectly with bold-flavored meats and fish, such as tuna. It is also ideal with seafood-based pasta dishes and hearty legume soups. Finally, it pairs wonderfully with aged cured meats.

