

RIVOLI

Pinot Grigio



Over time we have experimented with various areas planted with Pinot Grigio but the Rìvoli area, located between the municipality of Affi and our headquarters in Brentino Belluno, has proved to be truly suited to the maximum expression of the vine.

A real Cru, where we own several interesting parcels. The choice of a long refinement, as evidenced by the outgoing vintage, adds further depth and articulation to a truly unique wine of its kind.

GRAPE VARIETIES: 100% Pinot Grigio from the municipality of Rivoli.

COLLECTION METHOD: by hand

VINIFICATION AND AGING: after a delicate destemming and pressing, the alcoholic fermentation takes place in steel until it reaches 7/8% vol. to then finish in tonneaux. This is followed by ten months of aging in French oak tonneaux, and a minimum of 12 months of aging in the bottle.

COLOUR: straw yellow

ORGANOLEPTIC CHARACTERISTICS: fine and intense olfactory profile, where the scent of lemon peel, pear and white peach prevails. A Pinot Grigio of decided freshness, rich in facets, with a marked persistence and intensity given by the long aging and by the selection of grapes from individual parcels. A perfect balance of acidity and minerality give this wine great harmony and elegance.

ALCOHOL: 13.5% vol

SERVICE TEMPERATURE: 10-12 °C