



PINOT GRIGIO

TRENTINO DOC

Pinot Grigio is an international variety that has found a home in Trentino, where it has developed distinctive aromas and a crisp fruity flavor. Produced with grapes from our vineyards at the foothills of the Italian Alps, this wine reveals unexpected aromas of chamomile, magnolia and pear.

Production area Mezzacorona grows this variety in Trentino, along the Adige Valley.

Vinification Traditional white vinification, including the skins brief contact with the cold in order to increase the wine's structure and richness, followed by temperature-controlled fermentation of around 10-20 °C (50-70°F).

Characteristics This wine is characterized by a straw-yellow color and a crispy fruity flavor with hints of chamomile. Dry and elegant with a delicate acidity.

Pairings Ideal with appetizers, white meats and fish. Also excellent as an aperitif.

Alcohol content 12,5%

Serving temperature 10-12°C (50-54°F)