

Tavo

Pinot Grigio delle Venezie
Denominazione di origine controllata

The celebrated Pinot Grigio varietal has been known since the Middle Ages in the Burgundy region and derives from a bud mutation of Pinot Noir. We supervise an exquisite parcel in the Northeastern region of Veneto, home to Italy's most popular white wine. The name stems from one of our area's most important rivers, born at almost 2.000 meters at the foot of the Gran Sasso. Its silk-like texture is smooth and extremely elegant with delicate tones of melon, orange blossom and mango.

Variety

Pinot Grigio 100%

Production area

Italy, Veneto

Verona

Age of the vineyard: 10-15 years

Altitude: 120 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 30 ha

Growing system: Overhead trellis

Exposure: South-east

Technical data

Alcohol: 12% vol. / **pH:** 3.35

Total acidity: 6.50 g/L

Residual sugar: 4.50 g/L

Soil structure

Highly calcareous.

41% sand, 28% silt, 37% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Production 330.000 bottles

Grape production is 12.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

Ageing potential 3 years

Serving temperature 10°C

Recommended pairings

 Prosciutto crudo, fresh cheeses, asparagus risotto.

