

# Treccia

Pinot Grigio delle Venezie  
Denominazione di origine controllata

15 years of laborious trial and error with Italy's most successful single varietal has created this extraordinary single-vineyard Pinot Grigio. Aromas of ripe white stone fruit, hay and spring blossoms form the nose on this gorgeous white. On the savory palate, tangy acidity, juicy nectarine accompany ripe pear and Rennet apple before ending on a clean finish. A fantastic expression of Pinot Grigio – an enological superstar!

## 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:** 12,5% 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

 Aperitifs, vegetable hors d'oeuvres, and casual first courses without excessive elaboration such as cold pasta salads.

