

VINEYARDS

The fruit for this wine is grown in special, selected old vineyards with excellent south-east exposure, where growers have reduced their yields quite considerably to produce excellent quality fruit.

VINIFICATION

The grapes were hand harvested, destemmed, crushed and chilled on the way to the press with no addition of sulphur. The juice was naturally settled, racked and cultured yeasts were added to initiate fermentation which took place at 12-14°C. The wine is held in temperature controlled stainless steel tanks before bottling.

VINTAGE INFORMATION

The 2017 vintage was characterised by a cold winter with abundant rainfall. At the end of April, there was a period of frost. For this reason, blossom only began to appear towards the end of May, even if on the slopes it started sooner. Sunny weather followed. However, frost and drought eventually meant that this was a relatively challenging vintage in terms of quantity. Nevertheless, the grapes that were harvested were of satisfactory condition and quality.

TASTING NOTE

The wine has characterful aromas of ripe peach and pear and slight hints of flint. It is refreshing and crisp on the finish.



GRAPE VARIETIES	100% Pinot Grigio/ Pinot Gris
REGION	Veneto
WINEMAKER	Gatano Tobin Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.6
RESIDUAL SUGAR	0
WINE PH	3.35