

Pinot Grigio

Variety: 100% Pinot Grigio

Description: This classic Pinot grigio convince for his lightly aromatic smell and his fresh and soft taste.

Position: Oltreadige - "Caldaro pianizza di sopra" 450 m and Bassa Tesina

Soil: Clay and lime

Harvest: september

Yield: 75 hl/ha

Vinification: Gentle pressing with short maceration time, „Stabulation“ (approx. 4 -6 days must standing at approx. 5°C) in stainless steel tanks. A controlled fermentation - temperature around 18°C without a malolactic fermentation. Development on the yeast until february / march.

Shelf life: 4 - 6 years

Serving temperature: 10 °C

Food pairing: Starters with fish and white meat. An ideal white wine for the summer especially as an aperitif.

DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

