

Pinot Gris

Variety: 100% Pinot Gris

Description: This classic Pinot Grigio convince with his lightly aromatic smell and his fresh and soft taste.

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

Soil: Clay and lime

Harvest: Beginning of September

Yield: 75 hl/ha

Vinification: De-stemming, pressing and then extraction of the clear must. Alcoholic fermentation at low temperatures in stainless steel tanks. Affinage on the fine lees after fermentation until February/March.

Shelf life: 3 - 5 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.

