



PINOT GRIGIO GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA
Le Calderare

Production area

Grapes harvested in the Garda area, from vineyards planted on the alluvial soils of the moraine hills, east of Lake Garda.

Grape varieties

Pinot Grigio (100%).

Yield

100 kg of grapes yield 65 litres of wine.

Wine analysis

Alcohol 12.5% vol.

Total acidity 5.5-6‰.

Dry extract 22-23‰.

Ageing

In stainless steel tanks.

Refining

About 3 months in the bottle.

Sensory impressions

A delicate, pale yellow with fascinating silvery hues, it has a fine and harmonious nose offering citrus notes of bergamot and grapefruit, tropical fruit, pineapple in particular, with hints of dry herbs and thyme. The palate has a good texture, very fresh and pleasantly acidic with its touch of lime, that leaves a very sapid, almost marine impression in the mouth. The finish is long, clean, coherent with the nose and induces to take another sip.

Serving temperature

8-10° C.

Recommended food pairings

Pinot Grigio Le Calderare is already very enjoyable soon after bottling, when it pairs perfectly with light, freshwater fish recipes featuring trout, European whitefish or white-clawed crayfish. It ages well for up to 3 years, becoming increasingly complex as the time goes by, and better suited for more challenging dishes, such as risotto with perch.

Longevity

2-3 years.

