



TENUTA DI  
CORTE GIACOBBE

Pinot Grigio delle Venezie  
"Ramato" DOC 2018



<b>Grapes:</b>	100% Pinot Grigio
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	From vineyards located in the hills of Roncà, on the slopes of the Lessini Mountains
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	650 feet above sea level
<b>Soil:</b>	Volcanic soil and grey tuff
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	10-30 years
<b>Time of Harvest:</b>	Late August
<b>Vine Density:</b>	1,619-2,024 vines per acre
<b>Total Production:</b>	60,000 bottles
<b>Vinification Process:</b>	The grapes are harvested by hand, before they macerate for 12 hours on the skins, and are gently pressed. The must is gravity-settled for clarity, then inoculated with cultured yeasts.
<b>Aging Process:</b>	The wine ages for three months in stainless steel with once-weekly bâtonnage of the fine lees, followed by a short bottle aging.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Distinct copper color with a nose that has notes of tropical fruit, such as pineapple and heightened by subtle floral notes of spring wildflowers. Elegant and silky smooth on the palate.
<b>Winemaker:</b>	Davide Dal Cero
<b>Cellaring:</b>	Up to 3 years, but best when young.
<b>Bottled:</b>	February/March
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	An ideal partner with light and vegetarian antipasti, and perfect with fish