

LAGARIA



Pinot Grigio Vigneti delle Dolomiti IGT 2019

Grapes:	100% Pinot Grigio
Region:	Venezie
Vineyards:	From vineyards in the area of the provinces of Trento and Bolzano; this area, surrounded by the Dolomites
Exposure:	Southwest
Altitude:	200-500 meters (656-1,640 feet) above sea level
Soil:	Calcareous clay and sand
Vine Training:	Guyot and Pergola trentina
Vine Age:	5-25 years old
Time of Harvest:	Early September
Vine Density:	3,500- 4,000 vines per hectare
Vine Yield:	6.6 lbs per vine
Total Production:	96,000 bottles
Vinification Process:	Once in the winery, the grapes are de-stemmed and softly pressed. The juice is chilled and allowed to clear by natural sedimentation overnight, after which it is racked and fermented using selected yeasts in stainless steel tanks at 15-17° C for around 10-12 days.
Aging Process:	The new wine is then racked and matured on the fine lees for several months until it is prepared for bottling, usually in the spring.
Alcohol Content:	12.5%
Dry Extract:	20.21 g/l
Total Acidity:	5.25 g/l
Residual Sugar:	1.5 g/l
pH:	3.38
Tasting Notes:	Straw yellow in colour, elegant on the nose, with hints of pear, apricot and white blossom. Dry and fresh on the palate, well balanced, with fine mineral hints.
Winemaker:	Franco Bernabei
Cellaring:	1-2 years
Bottled:	Spring
Closure:	Screwcap
Food/Menu Pairing:	Excellent as an aperitif, this wine fits well with light dishes, salads and fish.