

LAGARIA



Pinot Grigio Vigneti delle Dolomiti “Ramato” IGT 2018

Grapes:	100% Pinot Grigio
Region:	Venezie
Vineyards:	Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the provinces of Trento and Bolzano
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:	36,000 bottles
Vinification Process:	The grapes are de-stemmed and left to macerate for a few hours, in order to extract the light rosé color from the skins; then the grapes are soft-pressed and the juice undergoes the fermentation (15-17°C) in stainless steel tanks for 10-12 days.
Aging Process:	The new wine is racked and matured on the fine lees for several months until it is prepared for bottling, usually in the spring.
Alcohol Content:	12.50%
Dry Extract:	21.75 g/l
Total Acidity:	5.15 g/l
Residual Sugar:	2 g/l
pH:	3.4
Tasting Notes:	Pale rosé in the color, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note.
Winemaker:	Franco Bernabei
Cellaring:	1-2 years
Bottled:	Spring
Closure:	Screwcap
Food/Menu Pairing:	Excellent as an aperitif, or served with grilled fish, white meat and light dishes.