TERRA ALPINA

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PINOT GRIGIO
2023



Grape variety: Pinot Grigio

Viticultural Practices:

Made with organic grapes

Description:

brilliant straw yellow with a green shimmer

quite pronounced and expressive aroma with flowery and somewhat spicy notes

lively, precise, with a slight smokiness at the back and a good, fresh finish. Best to be drunk: When properly cellared, this wine may be kept for approximately 2 years

Suggested food:

starters (both fish or meat), pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms

Origin:

selected vineyards in the Dolomiti area, situated at an altitude of 220 - 350 metres a.s.l. (720 - 1150 feet)

dolomitic limestone and porphyry, quite cool mesoclimate with big variations between day and night temperatures

Vinification:
fermentation in stainless steel tanks, followed by maturation on the fine lees for at least four months. Partially fermented in contact to whole cluster.

Alcohol: 12.5 % by vol.

Acidity: 5,1 g / litre

Name:
Have you ever stood in front of the Dolomites and experienced its striking contrasts? These mountains in the northern Italian Alps contain power and beauty, liveliness and tranquility, danger and grace and represent a combination of Mediterranean and Alpine influences. Together with selected wine growers from this area. Terra Alpina creates fresh, expressive and lively wines that reflect their unique origin.