

## PINOT GRIGIO

Most likely a mutation of Pinot Noir, this grape variety is mostly grown in Northern Italy, mainly in Veneto and Friuli. In Puglia, in some specific soils and with proper care, it is able to produce fresh, fruity wines, perfect to enjoy during an aperitif on a warm summer evening, or with traditional Salento seafood dishes.

**GRAPE VARIETY:** Pinot Grigio

**APPELLATION:** Puglia PGI

**PRODUCTION AREA:** province of Taranto, southeast Puglia

**TRAINING SYSTEM:** cordon trained, guyot pruned vines

**SOIL:** medium texture

**PLANT DENSITY AND YIELD:** 4500 plants per hectare and 2.5 kg of grapes per plant

**HARVEST:** The harvest is carried out in the early hours of dawn, when the lower temperatures help to preserve freshness and aroma.

**VINIFICATION:** crushing and subsequent soft pressing. Fermentation at a temperature of 15 °C for about 10 days.

**AGEING:** 3 months in stainless steel tanks and 1 month in bottle

**ALCOHOL:** 12.5%

**CALORIES:** 87.5 kcal / 100 ml

**TASTING NOTES:** bright lemon colour; delicate aromas of green apple and pear, with hints of thyme and Mediterranean aromatic herbs; fresh and delicate taste, pleasant and well-balanced.

**SERVICE:** 6-8 °C

**FOOD PAIRING:** main courses based on fish, seafood and vegetables; delicate cheeses and not very seasoned risotto.

