

Garda

PINOT GRIGIO D.O.C.

Variety: 100% Pinot Grigio.

Production zone: Garda; old vineyard of property planted in 1980 with personally selected vines. Cattani estate located in the south part of Lake Garda. Sits at 180 m above sea level.

Soil: Gravelly medium dough, exposition from East to West.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 80 q/Ha of grapes.

Harvest time: Last decade of August.

Vinification: Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel.

Maturation: Kept for malolactic fermentation on less for about one month at low temperatures and frequent stirring of less. Drawn off and aged again in wood for another 6/7 months. Kept in the bottle for 2/3 months before release.

Bottling: First decade of April.

Top: Natural cork.

Sensory characteristics: Golden yellow color, slightly coppery, distinctive fragrant scent of flowers and notes of yeast, semi-dry, full and harmonious by savory after-taste.

Serving temperature: 12/14° C.

Average life of Wine: Wine with good aging. Fabulous even after 6 years.

Food matches: Excellent with rice, it combines nicely with appetizers, soups with vegetables, boiled meat, baked fish, fish with sauce and shellfish.

Analytical data:

Alcohol: 13,5% vol.

Total acidity: 5,6 g/l.

Ph: 3,22.

Net dry extract: 29 g/l.

Total sulfur dioxide: 78 mg/l.

Wine Maker: Corrado Cattani

