

ETHICAWINES

earth, heart, hands.

Pigro

PIGRO



Pinot Grigio Trentino DOC

REGION

Trentino

VARIETY

Pinot Grigio

Exposure and altitude: West, South-West 900 feet ASL (270 m ASL).

Soil composition: Silty-sandy, loose, originating from fluvial and alluvial deposits.

Cultivation method: Guyot, simple and double Trentino Pergola. 4500 vines/hectare.

Harvest: Hand-harvest in mid-September.

Vinification process: Soft pressing and static decantation of the must. Fermentation at controlled temperature in stainless steel tanks. Aging on the lees for 5-6 months before bottling.

TASTING NOTES

Deep golden-yellow color, with a rich, warm and inviting aroma of ripe fruits and honey. On the palate, strong sensation of minerality in harmony with its natural softness.

FOOD PAIRINGS

Pigro loves this as an aperif, even more with mussels and french fries!