

Cembra

CEMBRA▲
cantina di montagna



Pinot Grigio Trentino DOC

REGION

Trentino

VARIETY

Pinot Grigio. Vineyards located in the municipality of Lavis.

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

Soil composition: Silty-sandy soil, rich in deposits from the rivers Adige and Avisio.

Cultivation method: Guyot. Simple and double Trentino pergola. 4500 vines/hectare.

Harvest: Manual harvesting in mid-September.

Vinification process: Soft pressing, static decantation of the must. Fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 5-6 months, bottling.

TASTING NOTES

Deep golden-yellow color, rich, warm and inviting aroma of ripe fruits and honey. Strong sensation of minerality on the palate, in harmony with the soft and silky tannins.