

VILLA VESCOVILE



ITALIA



PINOT GRIGIO

Trentino DOC

Grape varieties

Pinot Grigio 100%, selected from the exclusive areas of Gardolo and Lavis.

Production technique

After the harvest, the must undergoes few hours of cold maceration and after soft pressing is fermented at 20°C for 12 days.

The wine is bottled in the spring following the harvest after micro-filtration.

Organoleptic characteristics

Colour: Straw yellow.

Bouquet: delicate and fresh fruit aromas with slight hints of almonds.

Taste: dry, smooth and pleasantly fresh.

Winemaker's recommendations

Due to its good structure, it is a perfect companion of vegetable soups, eggs, grilled fish and white meats.

Serve at 10/12 °C.

Alcohol content 12%

Rocca delle Macie