

Pinot Grigio 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 60 metres

Exposure: South, Southeast, West

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.000/6.250 vines per hectare

Training system: double arched cane and Guyot

Vineyard average age: planted in 1963 e 2002

TECHNICAL INFORMATION:

Yield/hectare: 80 quintals

Harvest period: first decade of September

Vineyard practices: manual

Fermentation vats: stainless steel, new and used barriques

Fermentation temperature: 15°C - 18°C

Length of fermentation: 15 days

Maturation method: stainless steel, new and older barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

The wine appears a very luminous, light yellow-gold. The bouquet, seductive and pronounced, releases crisp citrus alternating with ripe apricot, enriched with elegant floral impressions of hawthorn and acacia blossom. The supple palate offers exemplary crispness and a vibrant fruitiness.

SERVING SUGGESTIONS:

This versatile Pinot Grigio makes a delicious aperitif wine, and is the perfect partner to rich salads and fish-based dishes. It is superb with any summertime fare.

