

Pinot Grigio


Grapes	Pinot Grigio
Region	Valle dell 'Adige
Alcohol	12.5%
Harvest period	First half of September
Ageing potential	2 – 3 years



TASTING NOTES

With its straw-yellow hue, clean intense aroma, and bright, well-balanced taste, this Pinot Grigio is as authentic as it is refreshing. For those who love a dry white wine with the delightful aroma of golden delicious apples, this signature Pinot Grigio is unparalleled. It will impress even the most astute connoisseurs with its flavourful personality.

TECHNICAL INFORMATION



Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty colour. Following a soft pressing, the must ferments for 10-15 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.)

