Pinot Grigio

DOC DELLE VENEZIE

RECCHIA
DAL 1906



100%
Pinot Grigio

PRODUCTION AND TECHNICAL CHARACTERISTICS

VINEYARD LOCATION AND CHARACTERISTICS
From the Poderi del Roccolo vineyards on the eastern side of Lake Garda. Morainic soil with good sand content and abundant gravel/skeletal material.

TRAINING SYSTEM
Guyot, with a density of 4,500 vines per hectare.

YIELD PER HECTARE
From a yield of 18,000 kg of grapes per hectare, around 126 hectolitres of wine are produced.

HARVEST PERIOD AND METHOD
Grapes are harvested exclusively by hand from the second half of August.

VINIFICATION
The grapes are destemmed and softly pressed. The must is separated from the skins and cold-settled for 12 hours. Fermentation then follows in stainless-steel tanks at 15°C for 10-20 days.

MATURATION
Aged for 4 months in stainless-steel tanks.

BOTTLE AGEING
Refined in bottle for 2 months.

SHELF LIFE
Preferably within the vintage year.

ORGANOLEPTIC PROFILE AND TECHNICAL DATA

COLOUR
Pale straw yellow.

BOUQUET
Delicate and floral, with hints of acacia and hawthorn, and fruity notes of pear.

PALATE
Pleasantly savoury, full, fresh and harmonious.

SERVING TEMPERATURE
10-12°C.

FOOD PAIRINGS
Excellent as an aperitif; ideal with fish starters, shellfish, molluscs, flavourful soups, risottos and refined fish dishes.

AVAILABLE FORMATS
750 ml

AVERAGE ANALYTICAL DATA
Alcohol: 12.5% vol
Reducing sugars: 4 g/l
Sugar-free extract: 20 g/l
Total acidity: 5.6 g/l
pH: 3.30

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