



## CANTINA D'ISERA

### Pinot Grigio

Trentino • D.O.C.

The Pinot Grigio is a French-origin wine that was brought to Trentino more than a century ago. It is first recorded from midway through the last century and is today one of the essential vines of Trentino wine-making. The Pinot Grigio Cantina d'Isera is straw yellow in colour with slightly golden hues. The nose is intensely fruity with pleasant hints of Williams pear. Enveloping and balance on the palate and the fruity notes are accompanied by a good mineral level. Pleasant as an aperitif, it goes perfectly with fish and shellfish dishes, soups, including with fairly intense sauces, broiled poultry, omelettes and scrambled egg dishes in general. Best served at 12-14°C.

**Vine:** Pinot Grigio

**Production area:** Hills in the municipality of Isera

**Exposure and altitude:** EAST, 250 - 400 metres above sea level  
both gravelly, limy, sandy and basaltic in nature,

**Soil composition:** with good drainage

**Training system:** Trentino simple pergola – Guyot

**Plantation density:** 5,000 vines/hectare

**Vinification:** Manual harvest from 10th to 20th September.  
White vinification, static decanting and fermentation at controlled temperatures.  
Refinement in steel tank before bottling.

