



ENDRIZZI

CULTURA DEL VINO DAL 1885

PINOT GRIGIO
TRENTINO DOC

AVERAGE CHEMICAL ANALYSIS*

Alcohol
12,5 %

Residual sugar
2,5 g/l

Total acidity
5 g/l

Extract
19,5 g/l

Recommended serving
temperature
4°

Ageing potential
3-4 years



Varietal profile Pinot Grigio

Vineyard San Michele all'Adige and Faedo.
Vine training in the traditional Trentino pergola style and the guyot style. Two very different soil compositions enhance the wine's complexity and the richness.

Yield per hectare 70 hl

Picking Handpicking of the best grapes after cluster thinning in the summer.

Production Pneumatic pressing. Fermentation at a controlled temperature in stainless steel tanks with selected yeasts. Refinement on its own yeasts with batonnage.

Description Crisp yellow color with golden reflexes. Delicate and finely persistent fragrance reminiscent of Bartlett pears. Dry, harmonious, and full.

Food recommendations It is excellent with fish, but also with white meat, poultry and cheese.



*The information may vary according to the vintage