

PINOT GRIGIO AMPHORA 2018



**IT Denomination:** Pinot Grigio DOC Garda.  
**Grape variety:** Pinot Grigio varietal grapes.  
**Territory:** Morainic hills.  
**Geographical location:** S. Giorgio in salici (Sona) a hilly area.  
**Altitude:** 150-250 meters above sea level  
**Vineyard exposure:** South-West.  
**Type of soil:** Calcareous of würm origin.  
**Training system:** Guyot simple.  
**Average age of vines:** 20 years.  
**Planting density:** About 4,000 vines per hectare.  
**Harvest:** Hand-picked in early September.  
**Crushing:** Soft crushing of destalked grapes.  
**Fermentation:** 10-12 days under controlled temperature at 16 degrees.  
**Aging:** Close to a year in amphorae, then 8 months in the bottle.

**Analytical data:**

**Alcohol:** 13% Vol.

**Total acidity:** 6.10 g/l

**Residual sugars:** 2.6 g/l

**Ph:** 3.25

**Vintage characteristics:** Our Pinot Grigio in Amphora is made with 100% Pinot Grigio grapes grown on a hectare and a half of vineyard on a gentle slope in the Morainic Hills. The stones and pebbles deposited by glaciers over the course of millions of years, most recently in the Würm glaciation, have produced a soil from which the vines – planted 20 years ago – transfer a sapid, mineral quality to the grape with a steady undercurrent of ripe fruit.

The result is a true one-off, a wine that could only come from this terroir, with its unique soil and a climate tempered by the vicinity to Lake Garda.

The labour-intensive, artisanal approach I take to my work in both the vineyard and the winery, and my commitment to producing characterful wines, aging them in terracotta amphorae, have driven my pursuit of something genuinely unique that I can share with other people.

In terms of climate, the 2018 vintage enjoyed ideal conditions, with everything in place to offer one of the best crops in recent seasons.

The grapes were able to ripen slowly and steadily – this being more a question of light than temperature – encouraging the accumulation of polyphenols, which we were able to capture by macerating the skins and accentuate by aging in amphorae.

**Organoleptic properties:** Intense colour with subtle streaks of copper. On the nose, aromas of calycanthus flower, acacia and ripe fruit; on the palate, an intriguing, expansive mouthfeel with persistent minerality and an enveloping, sapid richness on the finish.

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