



## PINOT GRIGIO AMPHORA

2022



**Designation:** ..... Pinot Grigio DOC Garda  
**Grape Varieties:** ..... Pure Pinot Grigio  
**The Territory:** ..... Morainic Hills  
**Geographical Location:** ..... S. Giorgio in Salici (Sona) hill area  
**Altitude:** ..... 150 – 250 m.a.s.l.  
**Vineyard Exposure:** ..... Southwest  
**Soil Type:** ..... Calcareous of Wurmian origin  
**Training System:** ..... Simple Guyot  
**Average Age of Vines:** ..... 20 years  
**Planting Density:** ..... About 6000 vines per hectare  
**Harvest:** ..... End of August  
**Crushing:** ..... Gentle crushing of destemmed grapes  
**Fermentation:** 15-20 days at controlled temperature of 16° with maceration of the skins.  
**Aging:** Stay for almost a year in amphorae, then aging for 8 months in the bottle.

### ANALYTICAL DATA

**Alcohol Content:** ..... 13% Vol.      **Total Acidity:** ..... 6,30 g/l  
**Residual Sugars:** ..... 2 g/l      **Ph:** ..... 3,21

**Characteristics of the Vintage:** Pinot Grigio in Amphora is born from pure Pinot Grigio grapes on a surface of one and a half hectares on a gently sloping morainic hill created by the Wurmian glaciation, which over millions of years, deposited pebbles and small stones onto the soil. The vines, planted more than 20 years ago, impart to the wine all the minerality and savoriness of this land, with a consistent undertone of ripe fruit.

Unique and unrepeatable, it can only be born from this combination of terroir and the climate mitigated by the proximity of Lake Garda.

My way of working with dedication and craftsmanship in the vineyard and in the cellar, my desire to produce wines of strong personality with terracotta amphora aging, are the reasons why I strive to create and offer others a “unicum”.

The 2022 vintage was characterized by decidedly favorable and warm weather conditions: all the factors needed to achieve a balanced harvest with great structure were present.

The grapes experienced a relatively rapid ripening, thanks to the very sunny vintage, which favored the accumulation of polyphenolic compounds that were highlighted by skin maceration and further emphasized by aging in amphora.

**Organoleptic Examination:** Intense color with slightly coppery reflections. On the nose, aromas of chimonanthus, acacia, and ripe fruit; on the palate, a full and intriguing sensation with persistent minerality. In the finish, significant and enveloping savoriness. *sapidità importante e avvolgente.*