



PINOT GRIGIO AMPHORA

2023

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:** 6,40 g/l
Residual Sugars: 0.4 g/l **Ph:** 3,23

Characteristics of the Vintage: Pinot Grigio 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 2023 vintage was a true roller coaster. It was marked by a cool, rainy spring, particularly during flowering. At the end of July, coinciding with cluster thinning, a severe hailstorm struck the vineyards.

This harvest makes us especially proud of the hard work carried out in the vineyard. We removed all the hail-damaged clusters exposed to the west, preserving and bringing to full ripeness only the small quantity of intact grapes that remained.

This glass of Pinot Grigio reflects the demanding work undertaken in the vineyard: a vibrant wine with depth and continuity on the palate, driven by a striking mineral character.

Organoleptic Examination: Bright copper-hued colour, typical of authentic Pinot Grigio. On the nose, aromas of winter sweet blossoms, acacia flowers, and small red berries emerge; on the palate, it is full and intriguing, supported by a persistent mineral character. The finish is marked by pronounced and enveloping savouriness.

