

PINOT GRIGIO PIETRAMONTIS

"Wine of intense minerality and fragrance, which best expresses the suited Terroir of the Piana Rotaliana, surrounded by the Dolomites and lapped by the waters of the Noce Torrent and the Adige River"



Piana Rotaliana, Trentino
Italy



Floodplain terroir, with great surface
fertility and excellent underlying
drainage



Pinot Grigio 100%



Trentino Doc



Simple Trentino Pergola and
Guyot



Best temperature 10-12° C



Excellent as an aperitif, it is
well suited to be paired with
first courses au gratin in the
oven or tagliatelle with porcini
mushrooms, as well as main
courses with white meat or
fish.



Vinification: the grapes are harvested
manually and selectively. Fermentation at
controlled temperature and aging for a
few months take place in stainless steel
tanks and a small part in barrique.

Characteristics: straw yellow in color;
the nose is fruity with mineral notes,
delicate and intense. On the palate it is
dry, soft, full of fruity and persistent
sensations.