

## Impronta del Fondatore Pinot Grigio Alto Adige D.O.C.

GRAPES:	Pinot Grigio
PRODUCTION ZONE:	Alto Adige
ALTITUDE:	300 – 450 m (985 - 1475 ft.) above sea level
TYPE OF SOIL:	Moderately loose and pebbly of morenic and fluvial origin
TRAINING SYSTEMS:	“Pergola Trentina” overhead trellis and spurred cordon
PLANT DENSITY:	2,000 – 4,000 vines/ha (810 - 1620 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	13,5% vol.
SERVING TEMPERATURE:	10°-12°C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGING POTENTIAL:	3-4 years

### TECHNICAL INFORMATION

The grapes, picked fully ripe and undamaged, were soft-crushed and the resulting must racked into stainless steel tanks to ferment for 8-10 days at a controlled temperature of 16-18 °C. The wine then remained on the lees for several weeks to acquire volume and complexity before going into bottle.

### TASTING NOTE

A star-bright straw yellow introduces an intense, whistle-clean nose that marries the classic pear and apple-like fragrances with elegant hints of florality and citrus. The palate, dry on entry, reveals substantial structure and lingering, refreshing savouriness that make this a versatile wine of outstanding personality.

### SERVING SUGGESTIONS

A fine aperitif that is also a superb match for seafood salads, meat or fish-based starters served with succulent sauces, full-flavoured soups and even white meats.

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Santa Margherita