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Pinot Grigio delle Venezie I.G.T.

GRAPES :	Pinot Grigio
PRODUCTION ZONE:	The Triveneto
ALTITUDE:	0 - 200 m (0- 655 ft.) above sea level
TYPE OF SOIL:	Of fluvial origin; medium texture, with some rock
TRAINING SYSTEM:	Traditional Trentino Pergola, Cordon Spur and Sylvoz
PLANT DENSITY:	2,000–4,000 vines per hectare (810-1,620 per acre)
ALCOHOL LEVEL:	13,00 % vol.
SERVING TEMPERATURE:	10°- 12° C (50°-54° F).
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

Santa Margherita was the first producer to vinify the pink-hued grapes of the Pinot Grigio variety as a white wine. Using this method, the must does not remain in contact with the skins, whose rust-like color it would otherwise extract. After a soft pressing, the must is fermented for 10-15 days at 18° C (64° F). 2/3 of the way through the fermentation, part of the wine is left to ferment in barriques and then remains in them to mature for around 45 days. The two lots of wine are then blended and the resulting product is stored at a controlled temperature of 15°-16° C (59°-61° F) in stainless steel tanks until it is prepared for bottling.

TASTING NOTE

This dry white wine has a deep straw yellow color. Its nose is intense and clean, with scents of fruit and of wild flowers, and it closes with a delicate hint of oak. Its flavor is dry yet rounded, with an appealing suggestion of ripe Golden Delicious apples. The warm, opulent sensations one perceives on the palate make Santa Margherita's Pinot Grigio delle Venezie an extremely versatile wine.

SERVING SUGGESTIONS

Excellent as an aperitif, it also makes an ideal accompaniment for fish-based recipes or for those in which a white meat is the main ingredient.

Pinot Grigio

