



TENUTA CORTE GIACOBBE PINOT GRIGIO 2022

Denomination : Delle Venezie Pinot Grigio DOC

Grapes : Pinot Grigio

Yield : 45 q/ha

Growing Area : Vineyards in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of Soave, in the Veneto.

Soil Profile : Guyot, planted to densities of 4-5,000/vines/hectare.

Training System : The harvest, which generally takes place in the last week of August, is carried out exclusively by hand.

Harvest Period And Vinification : After the clusters are gently pressed, the must is gravity- settled for clarity, then inoculated with cultured yeasts; it ferments at a temperature of 13°C in order to preserve the classic varietal fragrances.

Maturation : A minimum of 3 months in steel tanks, with once-weekly bâtonnage of the fine lees, followed by a minimum of 45 days' bottle-ageing.

Sensory Profile : Appears a luminous straw yellow with green highlights. On the nose, beguiling scents of blossoms and fruit, such as Poached Pear and banana. In the mouth, fine mineral salt- acid balance, with a lengthy, vibrant vein of minerality, gift of its valley terroir of origin.

Serving Suggestions : Antipasti, lighter meats, fish.

Alcohol : 13% vol.

Serving Temperature : 10-12°C