

PINOT GRIGIO

Characterized by its balance, finesse and elegance, this wine is produced exclusively with grapes from our wineyards along the Adige Valley at the foothills of the Dolomites.

PRODUCTION AREA

Mezzacorona cultivates this variety in Trentino, along the Adige Valley.

VINIFICATION

Traditional white vinification, including the skins brief contact with the cold in order to increase the wine's structure and richness, followed by temperature controlled fermentation of around 10-20 $^{\circ}$ C (50-70 $^{\circ}$ F).

CHARACTERISTICS

This wine is characterized by a straw-yellow colour and a crispy fruit flavor with hints of chamomile. Dry and elegant with a delicate acidity.

ALCOHOL CONTENT

12,5%

PAIRINGS

Ideal with appetizers, white meats and fish. Also excellent as an aperitif.

SERVING TEMPERATURE

 $50-70^{\circ}F$