



PRIMO GRIGIO

VINO BIANCO

Still white wine made from Pinot Grigio grapes. Soft pressing and long fermentation to keep the great qualities of this vine intact. The freshness of the citrus aromas is accompanied by a smoky note in the finish. Pleasant minerality in the mouth.

On the nose, citrus and herbaceous hints prevail with a slight smoky note on the finish. On the palate elegant mineral notes accompanied by a marked freshness. A pleasant creamy touch on the finish

100% Pinot Grey
Soil: clay with marly sub-soil and sandstone layers Altitude: 200 mamsl Exposure: South
Soft pressing of the grapes to extract only the best of the juice and subsequent slow fermentation at a controlled temperature
In steel
Straw yellow with copper shades

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