

PINOT GRIGIO

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This pink-skinned mutation of Pinot Noir, arrived to Italy from France in the beginning of 1800s. Like all grapes under the large and aristocratic Pinot family, Pinot Grigio has a very compact bunch, reminiscent of the shape of a tight pine cone from which it takes its name. It demands much more care and attention compared to other grapes and it thrives better in cool, well-ventilated vineyards.

Pinot Grigio Kreuzer is our classic version of this variety.

SUMMARY

VIGNETI DELLE DOLOMITI IGT

Grapes: Pinot Grigio 100%

Vineyard: hills of Pressano

Soil: sedimentary soils with layers of compact sandstone, known as Werfen formation originated 260 million years ago

Vinification and Aging: pre-fermentation maceration, fermentation in stainless steel, aging in large barrels on fine lees for 9 months

Production: 10.000 bottles depending on the vintage

VINEYARD

The grapes come from different vineyards on the Pressano hill at an altitude of 400m. These vineyards are blessed with the gentle breeze from the north in the morning and the stronger Ora del Garda wind from the south in the afternoon. Cultivated with Trentino pergola, the vines grow on rich and deep soils with good fertility.

VINIFICATION

The grapes are picked and carefully selected by hand, and left for 12 hours in the press for a non-fermentative maceration, which gives the wine a coppery color and a more complex taste. The fermentation takes place in stainless steel, followed by 9 months aging in large oak barrels in which the wine stays on its own lees. Then the wine is bottled in summer and stay a couple of month in After the bottling in summer, the wine is ready to be shipped in autumn



CESCONI