ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

PINOT GRIGIO

An easy-drinking white, dry and crisp, intense, rich and detailed. It shows lots of pinot grigio's signature fruit flavors and mineral notes.

OTHER INFORMATION

Vineyards:
Next to Campo Rotaliano, mainly located in San Michele, Zambana and Nave San Rocco territory, using the double Trentino pergola training system
Soil:
Fresh, middle depth and sandy soil, on valley floor vineyards
Harvest:
The grapes are picked by hand between the end of August or the beginning of September
Fermentation & and ageing:
Fermentation in stainless steel containers and laying on the yeasts for four months prior to bottling
Bottle ageing:
Brief bottle-ageing before being released
When to drink it:
Drink it young, to enjoy its freshness and verve

Year: 2025
Wine style: Dry white wine, fresh and fruity
Grapes: pinot grigio
Alcohol: 13.0 % vol.
Total acidity: 5.95 g/l
Sugar: 0.40 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites

straw yellow with golden hues

yellow pear and apple

creamy and juicy, with a crisp and lingering finish

FOOD PAIRING

Salad and first courses of fish, shellfish or mushrooms, white meat