



PIETRAGRANDE VIGNETI DELLE DOLOMITI I.G.T.

Pietragrande is an intriguing and attractive Chardonnay - made even more precious by a dash of Sauvignon - that charms one with the elegance of its aromas and its delicate persistence.

It is the result of careful vinification, designed to highlight Trentino's vocation for healthy, sustainable mountain viticulture.



GRAPES

80% Chardonnay, 20% Sauvignon, Incrocio Manzoni and Pinot Blanc.

PRODUCTION AREA

Mountainside vineyards in the finest zones of Trentino.

TYPE OF SOIL

Mainly sandy, with a high proportion of rocks.

TRAINING SYSTEM

One-armed Trentino Pergola (4000 vines per hectare) and Guyot (4500 vines per hectare).

YIELD

70 hectolitres of wine per hectare.

FERMENTATION TEMPERATURE

Temperature-controlled stainless steel tanks, using selected yeasts.

AGEING

At least 6 months in the cellar.

FIRST YEAR OF PRODUCTION

2013

TASTING NOTES

APPEARANCE

Brilliant yellow.

NOSE

Fruity and mellow on the nose, it displays fresh sensations of white flowers that alternate with notes of apples and pears and hints of aromatic herbs.

TASTE

It is lively, refreshing and tangy; mouth-filling, rounded fruit on the front palate gives way to appealing citrus-like notes and mineral hints on the finish.