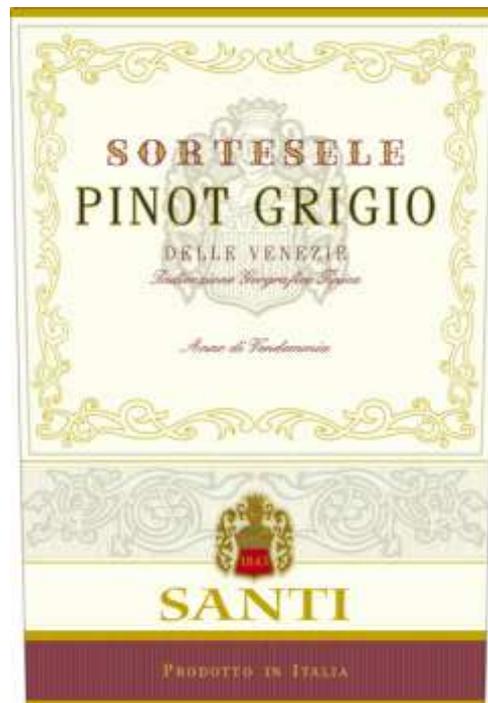




SORTESELE

PINOT GRIGIO DELLE VENEZIE

In the Trentino dialect "sortesele" (diminutive of sorti) were 4000 square metre parcels of vineyard for which, according to ancient custom, the heirs of an agricultural property drew lots; the best parts went to the luckiest, and so arguments between relatives were avoided. The pinot grigio thrives in the Sortesele vineyard, along the Adige valley; it is a noble variety of Burgundian origin, derived from a mutation of the pinot noir and imported into Italy during the first half of the ninth century. The grape is characterised by a typical coppery grey colour of the skin. The production of Pinot Grigio delle Venezie Igt Sortesele started in 1986.



The grapes: 100% pinot grigio.

The vineyard: the grapes come mainly from vineyards in Trentino typically trained by the pergola trentina system on alluvial soil very well drained by virtue of the rocky subsoil. Grapes coming from the most acclaimed zones of Friuli, and trained in the spalliera shape, complete the blend. The yields are 120 quintals of grapes per hectare.

The vinification: the perfectly healthy and ripe grapes are harvested and transferred to the cellars immediately in order to guarantee their integrity. After pressing, some of the grapes are left to macerate in the press for a few hours. After the cold static decantation of the must, vinification is carried out "off the skins" with fermentation at a low controlled temperature; yeasts selected to exalt the grapes varietal flavours are used. The new wine is aged in steel, kept rigorously cold and on fine lees and well protected from oxidizing phenomena at all times.

The wine: a soft straw colour with platinum tint; a broad, intense, persistent and very elegant perfume, with dominant notes of ripe pear, dried fruit and meadow flowers. Its flavour is full, fresh, soft but vivacious and firm, with fine acidity and a long finish. This is a very typical pinot grigio, with a noble structure, attractive to the nose and full of satisfaction on the palate.

Analytical details: 12% alcohol; 5.9 g/l total acidity; 3.28pH; 3.3g/l residual sugar; 20 g/l dry extract.

Optimum keeping: 2 years in bottles stored horizontally in cool, dark conditions.

Food matches: hors d'oeuvres, soups, eggs, fish, terrines, galantines, cold white meats.

Servina temperature: 10-12°C.