Dipinti

Pinot Grigio Vigneti delle Dolomiti IGT

Pinot Grigio comes from an ancient vine originally cultivated in Alsace and grown today on the hillsides in Lavis, Gardolo and Trento. The loose alluvial soil of these vineyard areas has rich mineral density and offers good drainage. The 20-25-year-old vines that provide the grapes used to make this wine are trained to simple and double pergola with 4,000-4,500 vines/hectare.



Grape varieties Pinot Grigio

Altitude 250-300 m ASL

Soil Loose, alluvial, well-drained and structured with medium mineral content

Alcohol 12.5%

Tasting notes

Delicately perfumed with scents of flowers and spice, it features almond, tangerine and apricot fruits. Softly textured and balanced with a crisp citrus finish. A delicious aperitif or pair with seafood and salads.

Banville

Wine Merchants

www.banvillewine.com

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