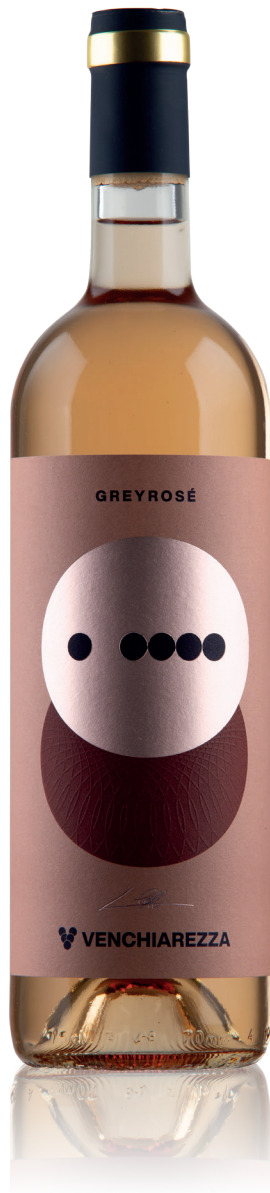


GREYROSÉ



Grape variety:

100% Pinot grigio

Type:

Ramato

Serving temperature:

8-12°C

Alcohol content:

Vol 13%

Formats:

0,75 l

Lifestyle:

Premium macerated

Pairings:

Mediterranean carbohydrates

Ideal for:

Latin Levantines

The macerated Pinot Grigio.

Eager to try an alternative route for Pinot Grigio grapes, in 2017 we produced the first vintage of our Greyrosé. The intention was never to betray the varietal character and elegance of Pinot but to derive a premium version through skin maceration. We immediately discarded exaggerated and outdated extractions, opting for a delicate cold contact of the skins with the must for one day. Maceration allows the selective passage of the sweetest tannins from the skin to the must. The must does

not brown but acquires a copper hue that will then pass to the wine. Aging takes place “sur lies” in steel and cement tanks.

Classic “onion skin” – copper color. Medium-intensity aromatic notes, complex and sweet, difficult to decipher as they blend together. Ripe fruit and spiciness alternate with ethereal hints. Sapidity mixes with a pleasant bitter note in a wide palate.