



pinkopalla

Year: 2022

Grape variety: Pinot Grigio

Wine style: vino rosato

Production area: Roncà (VR) on volcanic soils around 250 metres above the sea level, with south, south-west exposition

Training system: guyot

Farming: organic in conversion

Vines age: average 20 yo

Harvest: second half of August, hand picked

Winemaking process: gentle pressing, spontaneous fermentation in steel tanks, eight days of skin contact, 6 months of aging in steel tanks

Alcohol: 10,60%

Residual sugar: 0,6 g/l

Dry extract: 24,5 g/l

Total acidity: 5,54 g/l

Total sulfur dioxide: 32 mg/l

Free sulfur dioxide: 6,9 mg/l

Harvest: first half of september

Total number of bottles produced: 4.128

Organoleptic characteristics: Pinot grigio of a bright pink color with very slight hues between orange and amber. The nose is captivating; it sports hints of small red fruits, which are followed by citrus notes. The whole does not neglect the radical component of rhubarb and china. The sip is lively, its decisive freshness does not obscure the saline soul nor the hint of tannic texture.



Pairings *Pizza:* pizza margherita. *Meat:* slice of bread with lardo. *Vegan:* fried beans with vegan mayonnaise.