



## **Pg Rosa 2021** **IGT Venezia Giulia**

**UVE:** Pinot Grigio 100%  
**FORMA D'ALLEVAMENTO**  
**E DENSITÀ D'IMPIANTO:**  
Guyot with 5000 vines/ha

**RESA PER ETTARO:**  
80 q/ha around 55 hl/ha

**VENDEMMIA:**  
end of August first week of September.

**VINIFICATION:** The grapes are de-stemmed, crushed and left to macerate in a concrete tank where alcoholic fermentation will begin. The juice will remain in contact with the skins for a variable period depending on the evolution of the wine (a part 2 days of maceration, a part 4 days and a part 7 days of maceration). Subsequently the partially fermented grape must will be separated and the skins will be pressed in order to extract the remaining part which will then be joined so as to complete the alcoholic fermentation together. Also in this case we will proceed to refine the wine on the fine lees in order to give greater nose notes, complexity and taste. The malolactic fermentation is possibly avoided so as not to affect the freshness and vivacity of the wine.

**BOTTLING:** March following the harvest.

**CHARACTERISTICS:** The color is a shiny copper, almost salmon that recalls the color of the pinot grigio grapes seen against the light. The fragrance is clearly distinguished delicate floral notes, yellow fruit, wild cherry and strawberry, candy.

In the mouth it is fresh, young and with an acid and mineral kick that favors its drinkability, but at the same time enveloping sapid and glyceric and with strong references to fruit, even pomegranate. The maceration also allows to extract the tannins naturally present in the grapes that will give further complexity to the wine.

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