







Pinot Grigio 100%



Villa Locatelli ~ Training method Sylvoz and Guyot ~ Harvest time early September



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 22 ha



Planted in 1990 and 2007 ~ Vine density 3.500 vines/ha ~ Yield per hectare 100 quintals/ha ~ Production 170.000 bottles



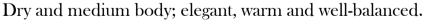
VILLA LOCATELLI

PINOT GRIGIO

The fermentation of the must takes place at a controlled temperature. Then the wine is left to rest 5 months in stainless steel tanks.

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Straw yellow of medium intensity. Floral notes mix with rich fruit aromas of apricot and peach; slight chalkiness.





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Ideal on its own, with fish, vegetable soups, stuffed sardines, steamed fish and fresh cheeses. Serving temperature 8 - 9 °C

WINE ENTHUSIAST ~ 90 POINTS LUCA MARONI ~ 92 POINTS FALSTAFF ~ 90 POINTS DECANTER ~ BRONZE MEDAL