



ANGORIS  
1648



# Pinot Grigio

DOC COLLIO  
ANGORIS LINE



Pinot Grigio 100%



Ronco Antico ~ Training method a Guyot ~ Harvest time mid-September



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 85 sea/level ~ Production area 2 ha



Planted in 1992 ~ Vine density 4.000 vines/ha ~ Yield per hectare 70 quintals/ha ~ Production 7.000 bottles



The fermentation of the must takes place at a controlled temperature for 10 days.

Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.



Straw yellow with copper hues.

Dried flowers, dried apricots; Kaiser pear, nutty, candied orange, slightly smoky and complex.

Rich, dense, textured; full, silky and slightly tannic; expressive, long; hint of bitterness.



Vitello tonnato or other cold white meats, tuna carpaccio or richer fish dishes; dense pastas like cacao e pepe.

Serving temperature 10 - 12 °C



DECANTER ~ SILVER MEDAL

LUCA MARONI ~ 95 POINTS

THE WINEHUNTER ~ RED AWARD

GILBERT & GAILLARD ~ MEDAL 90+

I VINI DI VERONELLI ~ 90/100 POINTS

BIBENDA ~ 4 GRAPPOLI

