

TESIRARE

BIANCOGRIGIO

pinot grigio "integro" 2018

Da un dialogo minimo, ma fondamentale tra vino, cemento e ambiente nasce il Pinot Grigio BiancoGrigio: evoluzione naturale, espressione artigianale

Grape variety	100% Pinot Grigio
Vintage	2018
Appellation	DOC Delle Venezie
Vineyard of origin	Fagarè – Particella 96
Cultivation	Organic
Training system	Guyot
Planting density	6,5 thousand vines per hectare
Yields per plant	1,2 kg of grapes per vine
Harvest period	30 th of August
Harvest method	hand-picking, selection of bunches of grapes

Vinification notes

Pressing of whole grapes, spontaneous fermentation and aging partly in non-vitrified concrete and partly in tonneaux for a period of 7 months. Unfiltered wine with no added sulphites.

Bottling 22 nd July 20)19

Tasting notes

Intense straw yellow with greenish nuance. Light haze given by its entirety. The nose offers intense and elegant aromas, fruity notes of white peach, yellow citrus, and then opens with balsamic and slightly spicy notes. Hints of vanilla given by the passage in wood. Pleasant contrast between nose and mouth which may surprise at first with the intensity of freshness and good sapidity, well-balanced.

Food pairing

Excellent pairing with delicate dishes, seafood and fish-based first courses. To be tried with delicate cold cuts such as sweet ham.

Suggested glass

Tulip

Wine list reference

Pinot Grigio "BiancoGrigio" 2018 - Italo Cescon

