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## TESIRARE

### GRIGIORAMATO

pinot grigio  
"macerato"

2018



Custodito dal tempo e dall'anfora, il Pinot Grigio si struttura, ritrova la sua anima profonda e si rivela GrigioRamato:  
*intenso, persistente, infinito*

<b>Grape variety</b>	100% Pinot Grigio
<b>Vintage</b>	2018
<b>Appellation</b>	DOC Delle Venezie
<b>Vineyard of origin</b>	Lison – Particella 95
<b>Cultivation</b>	Organic
<b>Training system</b>	Sylvoz
<b>Planting density</b>	4,5 thousand vines per hectare
<b>Yields per plant</b>	1,5 kg of bunches of grapes per vine
<b>Harvest period</b>	3 <sup>rd</sup> of September
<b>Harvest method</b>	hand-picking with selection of grapes

#### Vinification notes

Maceration on the skins and spontaneous fermentation in amphora for 20 days. The aging takes place partly in amphora and partly in tonneaux – second passage - for a period of 8 months. Not filtered.

<b>Ageing period</b>	in bottle for 12 months at least
<b>Bottling</b>	23 <sup>rd</sup> July 2019

#### Tasting notes

Copper and orange in color, slightly hazed due to lack of filtration. Initial protagonists are the aromas of citrus, grapefruit and mandarin, gradually giving space to hints of ripe apricot, licorice, light notes of mint and pine. On the palate it is full and enveloping, fresh, with delicate tannins and a mineral finish.

#### Food pairing

Excellent as an aperitif, it goes perfectly with frying, fish-based appetizers and white meats. Curious with aged and blue cheeses. Also to worth try it with oriental cuisine.

#### Suggested glass

Ballon

#### Wine list reference

Pinot Grigio "GrigioRamato" 2018 - Italo Cescon

**ITALO CESCONE**  
ARTIGIANO DEL VINO