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## TESIRARE

### GRIGIORAMATO

pinot grigio  
"macerato"

2019  
orange wine

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



<b>Single vineyard</b>	Pinot Grigio
<b>Origin</b>	Clayey soil
<b>Vintage</b>	2019
<b>Vineyard age</b>	33 years
<b>Cultivation method</b>	Organic
<b>Forma di allevamento</b>	Sylvoz
<b>Planting density</b>	4500 vines per ha
<b>Yields per plant</b>	800 g
<b>Yields in the cellar</b>	at 60%
<b>Harvest day</b>	29 <sup>th</sup> of August
<b>Harvest method</b>	Hand-picked grapes
<b>Vinification notes</b>	<ul style="list-style-type: none"><li>• Crushing, destemming and selection of non-compliant grapes on sorting table</li><li>• Cryomaceration for 6 days in amphora</li><li>• Alcoholic fermentation, malolactic in amphora with indigenous yeasts with its own skins</li><li>• Maturation for 95 days in amphora</li><li>• Racking</li><li>• Aging for 90 days in amphora</li><li>• Aging for 120 days in double barrique of first passage</li><li>• Unfiltered wine</li></ul>
<b>Aging</b>	Bottled during waning moon and left aging for 24 months at least
<b>Actual Alcohol</b>	12,39 % vol
<b>Residual Sugar</b>	0,27 g/L
<b>Dry Extract</b>	27,7 g/L
<b>Free sulphur dioxide</b>	20,0 mg/L
<b>Duration</b>	~ 15 – 18 years
	Due to its peculiarities, we leave the interpretation of the organoleptic notes to you, based on the time of tasting
<b>Food pairing</b>	Aperitif, frying or raw fish based dishes, white meat, mediterranean cuisine, aged cheese

**ITALO CESCO**  
ARTIGIANO DEL VINO