



TR

## TESIRARE

### BIANCO GRIGIO

pinot grigio

“integro”

2021



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

Single vineyard	Pinot Grigio
Origin	Gravelly soil
Vintage	2021
Vineyard age	30 years
Cultivation method	Organic
Forma di allevamento	Guyot
Planting density	6500 vines per ha
Yields per plant	800 g
Yields in the cellar	at 50%
Harvest day	1 <sup>st</sup> of September
Harvest method	Hand-picked grapes with selection in vineyard

#### Vinification notes

- Pressing of the whole grapes
- Tank made in natural food concrete
- Spontaneous fermentation for 20 days with fermentation closure with selected yeasts
- Aging for 180 days on his own yeasts with repeated Battonage
- Unfiltered wine

#### Aging

Bottled during waning moon and left aging for 18 months at least

Actual Alcohol	13,5 % vol
Residual Sugar	0,39 g/L
Dry Extract	26,2 g/L
Free sulphur dioxide	19,0 mg/L
Duration	~ 10 years

Due to its peculiarities, we leave the interpretation of the organoleptic notes to you, based on the time of tasting

#### Food pairing

Fish dishes, white meat, mediterranean cuisine

ITALO CESCON  
ARTIGIANO DEL VINO