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TESIRARE

BIANCOGRIGIO

pinot grigio
"integro"

2021

Da un dialogo minimo, ma fondamentale tra vino,
cemento e ambiente nasce il Pinot Grigio BiancoGrigio:
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 st 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 CESCO
ARTIGIANO DEL VINO