



R TESIRARE

BIANCOGRIGIO pinot grigio "integro" 2023

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	2023
Vineyard age	30 years
Cultivation method	Organic
Training system	Guyot
Planting density	6500 vines per ha
Yields per plant	800 g
Yields in the cellar	at 50%
Harvest day	10 th of September
Harvest method	Hand-picked grapes with selection in vineyard
Vinification notes Gentle pressing, fermentation in second-use oak barrels, followed by maturation in cement tanks for 10 months. Minimum bottle aging of one year prior to release	
Actual Alcohol	13,5 % vol
Residual Sugar	0,60 g/L
Dry Extract	21,90 g/L
Free sulphur dioxide	16,0 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 CESCONE
ARTIGIANO DEL VINO