

GREGORIS

Pinot Grigio delle Venezie DOC “Gregoris”



Grape Variety: 100% Pinot Grigio

Location: The hills northeast of Verona, in the Soave area, 100m above sea level.

Surface area: 40 hectares fully cultivated as vineyard

Cultivation method: stimulated cordon

Production: 80 Hl/Ha

Average vine age: 10 years

Soil: Volcanic origin

Nr. Wines per hectare: 5000

Harvest: end of August. Grapes are picked by hand, transported and processed the same day.

Climate: mild spring; hot and dry summer.

Vinification: The grapes are destemmed and gently pressed with pneumatic presses. The must is then oxidized with sterile air, which causes polymerization and color sedimentation. After static decanting and the addition of selected yeasts, it is fermented in temperature-controlled stainless steel tanks at 12 °C. The wine is bottled the following spring.