

# FINELL

## PINOT GRIGIO DOC 2018

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**Location:** Cardano

**Sea level:** 330 m

**Soil:** deep, sandy porphyry weathered soil

**Slope gradient:** 20-55%

**Cultivation system:** Pergel / Guyot

**Age of vines:** 20-45 years

**Grape harvest:** beginning - mid September

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### VINIFICATION

**Grape Varieties:** 100% Pinot Grigio.

**Fermentation:** Gentle whole-grape pressing, 8 hours maceration, natural sedimentation with subsequent temperature-controlled fermentation for 2 days on the grape skins in stainless steel tank.

**Maturation:** Batonnage until February with fine lees storage until mid March. 20% stored in French Barrique barrels (second passing) for 4 months.

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### TASTING NOTES

**Colour:** Bright golden yellow.

**Fragrance:** This wine lends a floral sensation of apple blossoms coupled with a primary aroma of stone fruits. Coupled with a pleasant herbal spiciness, it has a refreshing retro-nasal bouquet with a hint of nettles and lemon balm.

**Taste:** A refreshing, pleasantly racy acidity, well balanced with the residual sugar. Distinctive minerality with a subtle, salty sensation. Full-bodied aftertaste and a prolonged taste on the palate. A wine full of character and elegance with a notably young taste.

**Recommended with the following dishes:** This wine is excellent with Asian cuisine, Mediterranean appetizers, various pasta dishes, savoury fish dishes, white meat and spicy cheese varieties.

**Ideal drinking maturity:** up to 2024

**Serving temperature:** 8-10 °C



### ALCOHOL

13,5% Vol.

### RESIDUAL SUGAR

2,9 g/l

### ACIDITY

6,3 g/l