



ALCOHOL

14% Vol.

RESIDUAL SUGAR

1,2 g/l

ACIDITY

4,95 g/l

MAXIMUS

PINOT GRIGIO - IGT 2021

Site: Cardano

Sea level: 330 m

Soil: deep, sandy porphyry weathered soil

Slope: 20-55 %

Method of cultivation: Pergel / Guyot

Age of vines: 20-45 years

Harvest: Early - mid September

VINIFICATION

Variety: 100% Pinot Grigio

Vinification: Fermentation on the skins in an untreated clay amphora for 1,5 months.

Vinification: Followed by full yeast ageing for 1.5 years in French barrique barrels (second passing).

TASTING NOTES

Colour: Subtle rose notes with copper reflections

Fragrance notes: Characterised by a spicy perception of white pepper, paired with a delightful scent of white peach and dried fruit.

Taste sensation: On the palate, it reveals an exceptionally refreshing and pleasantly racy acidity, well-balanced with the sugar. Wonderfully pronounced minerality with a clear salty perception. Full-bodied on the finish and very long-lasting aftertaste. An elegant wine full of character that evolves beautifully with aeration.

Food pairing: This wine combines perfectly with Asian cuisine, saffron and spicy cheese variations.

Optimum drinking maturity: until 2030

Serving temperature: 10-12 °C