

# CRASTIN

## PINOT GRIGIO



### Vineyard and winemaking:

the Ruttars hill (DOC COLLIO area) on marly and clayey soil, particularly suitable for the cultivation of the vine, also thanks to the constant ventilation that touches the site.

The vineyards are Guyot-grown with a density of 4,000 vines per hectare. The exposure is to the East, towards the valley of Venco, which allows this grapevine to ripen early and extend the cycle to the advantage of the structure of the wine.

The harvest takes place strictly by hand, in boxes, to immediately transfer the grapes to the cellar and proceed with the vinification:

-Pressing, stop for a few hours with the must on the skins to facilitate the dissolution of the substances and soft pressing. Following the decanting of the must which is then sent to temperature-controlled fermentation to safeguard the aromas.

### Bottling:

takes place in May followed by a further rest period for two months in the cellar.

### Alcohol content:

13.0 - 14.0 % Vol.

### Total acidity:

5.0 - 5.5 g/l

### Serving temperature:

10 - 12°C

### Tasting notes:

A straw yellow color with copper highlights typical of the grape. A delicate and fragrant scent reminiscent of wildflowers and acacia. It's roundness on the palate and soft finish makes it inviting. It goes well with appetizers, first courses, risotto, and fish dishes.