



## Le Terrazze di **ARENTO**

### PINOT GRIGIO ALTO ADIGE DOC

**GRAPE VARIETY** 100% Pinot Grigio

**PRODUCTION** 50 hl/Ha.

#### **VINEYARD LOCATION**

Sunny slopes on the Italian Alps in the Alto Adige region, close to the Austrian border. This is considered the best area for white wines (Pinot Grigio in particular) in Italy

**GRAPES HARVEST** end September

**VINIFICATION** the must is separated from skins immediately and, after soft pressing, it is slowly carefully fermentation at a controlled temperature of 16° - 20° C. in stainless steel vats.

**CHARACTERISTICS** Brilliant yellow color with slightly golden tones.

Very intense, pleasant and persistent nose rich of ripe yellow fruit and apricot notes.

The taste is fragrant and delicate, full and crisp, with the right acidity well balanced by the flavor of acacia honey, ripe pineapple and yellow plum. It offers a long clean finish, enhanced by a refined fruity aftertaste.

**SERVING TEMPERATURE** 8 - 10 °C.

**FOOD PAIRINGS** Perfect with a large array of delicate food, such as any salads especially Caesar salad, Caprese, or Veal Carpaccio. It is also excellent with pasta with seafood sauce, chicken and egg based-dishes.

Try it with Sushi and rolls, it will delight you.