



Grape Varieties	<b>100% Pinot Grigio</b>
Winemaker	<b>Franco Allegrini</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.3g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.33</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Corte Giara is the negociant label of Allegrini. The wines are made by Allegrini from fruit brought in from outside their own vineyards. They have a similar stamp of quality that sets them apart from most of the Veronese wines produced at this level.

### VINEYARDS

The vineyards are situated in the eastern, morainic hills of Lake Garda with an elevation of 200-250 metres above sea level. These vines are planted with a south/south-west exposure on stony, well drained soils. They are trained with Guyot system, with a plant density of 3,000 vines per hectare. The average age of the vines is 31 years. All this means the fruit produced is concentrated with good depth of varietal character.

### VINTAGE

The spring and early summer of 2023 saw abundant rainfall which allowed the plants to hydrate but cooler than average temperatures slowed down vine development. Prolonged summer rains promoted vigorous growth of both the canopy and bunches. This was followed by some periods of extremely high temperatures, which dried out the canopies and accelerated ripening. This resulted in harvest taking place slightly early to preserve the freshness of the fruit.

### VINIFICATION

The grapes were whole bunch pressed and the must was fermented in temperature-controlled stainless-steel tanks. Partial malolactic fermentation was carried out. The wine was aged in temperature-controlled stainless-steel tanks and for two months in bottle.

### TASTING NOTES

This wine is bright straw yellow in colour. On the nose, there are aromas of pear accompanied by wildflowers and a subtle, delicate smoky nuance. The palate is dry, with a good grip and a satisfying, fine mouthfeel.