



VINEYARDS

The north-east-facing vineyards are located in the Colli Berici hills. These hillside sites experience cool nights, allowing aromatic compounds in the grapes to develop. The vines are primarily trained using the Pergoletta and Guyot systems. The soils are predominantly alluvial, composed of sand and gravel.

VINTAGE

The 2024 season began with a cool, rainy spring, followed by a temperate June and a warm July with a good diurnal range, helping to preserve freshness in the grapes. August brought clear weather, allowing for healthy ripening and favourable harvest conditions.

VINIFICATION

The grapes were harvested, destemmed, and gently crushed. Fermentation took place in temperature-controlled stainless steel to preserve fruit flavours. The wine was then aged in stainless steel for a further four months before bottling.

TASTING NOTES

Straw yellow in colour, this wine offers delicate citrus aromas, an attractive biscuit character, and white floral notes on the nose. Medium-bodied and well balanced, it shows great finesse and a fresh, rounded finish.

Grape Varieties	100% Pinot Grigio
Winemaker	Chiara Cattaneo
Closure	Screwcap
ABV	13%
Residual Sugar	3.4g/L
Acidity	6g/L
Wine pH	3.22
Bottle Sizes	75cl