



SOLANDER

PINOT GRIGIO TRENINO DOC

Wine variety: Pinot Grigio Trentino

Alcohol: 13% vol.

Production area: Roverè della Luna hills

Wine making: The grapes are selected and exclusively handpicked and pressed. The must ferments in steel tanks at a controlled temperature of 16°C.

The wine, after a fermentation lasting two weeks, rests on the yeasts for 5 months.

It provides a good degree of acidity and persistence to the palate, which make it pleasant and elegant.

Colour: The colour is a glowing yellow, the aromas typical of pear and peach combine together in notes of hay and chamomile.

Gastronomic combinations: Perfect to accompany first dishes of Trentino's traditions.

Temperature: Serve at 10° - 12° C.

