

# RITRATTI RITRATTI TRENTINO PINOT GRIGIO

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## TECHNICAL DETAILS

### The Estate

The Pinot Grigio grape variety reached Trentino in the second half of the 19th century and originally it was called Ruländer. Nowadays the grapes used to make Ritratti Pinot Grigio are grown in the hills of Lavis and Pressano.

### Wine Making

Manual harvest in mid-September, soft pressing, static decanting of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on lees for about 6/8 months before bottling.

### Food Suggestions

Pairs well with raw seafood, grilled swordfish and fresh dairy products.

## TASTING NOTES

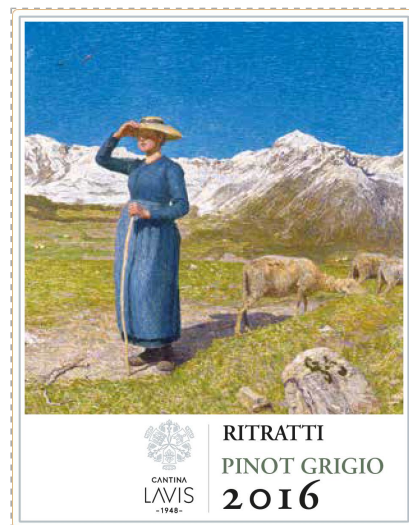
With an intense golden-yellow colour, Ritratti Pinot Grigio has an intense aroma with hints of pear and apricot and base notes of flowers and honey. The tannins are soft and enveloping on the palate.

**Pinot Grigio grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: White

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

