

*Castello della Rosa*

PINOT GRIGIO  
VIGNETI DELLE DOLOMITI  
INDICAZIONE GEOGRAFICA PROTETTA



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## PINOT GRIGIO VIGNETI DELLE DOLOMITI INDICAZIONE GEOGRAFICA PROTETTA

### GRAPES:

100% Pinot Grigio

### VINEYARD AREA:

Selected south-facing vineyards on the western bank of the Valle dell'Adige, in Italy's northernmost region of Trentino. The vineyards sit at an altitude of 350 to 400 meters above sea level.

### AGE OF VINES:

Approximately 15 years old.

### PLANT TRAINING AND DENSITY:

All the plants are trained using the Guyot system. Average density is 3.500 plants per hectare, with a maximum yield of 2,5 kg of grapes per plant.

### HARVEST:

Manual harvest is in mid-September.

### VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16 to 18°C.

The wine is then left on its lees in stainless steel tanks for approximately four months in order to maximize extraction of complex aromas.

### AGING:

2 months in bottle prior to release.

ALCOHOL: 12,5%

### WINEMAKER'S NOTES:

The wine has a lovely straw color with slight hues of green. The bouquet offers delicious aromas of citrus fruit, peaches and honeysuckle. The palate is crisp, lively and complex, with a pleasant acidity and sensations of lime, melon and pears which lead to a persistent, elegant and lingering finish. Enjoy it by itself or as a great partner to seafood, light pasta dishes and soft cheeses.