

Pinot Grigio Colle Ara

Valdadige Terradeiforti DOC

In the Adige Valley the climate is characterized by intense thermal shifts and constant wind. These favourable conditions make this area ideal for the cultivation of Pinot Grigio. Years of experience with this vine have allowed us to reach levels of excellence.

For our “Colle Ara” we select grapes cultivated on ancient terraces that are perfectly exposed to the late afternoon sun.

The pink Pinot Grigio grapes are cold macerated with their skins, giving the wine a good structure and a sophisticated “gold rosè” color.

On the nose it offers fruity notes with scents of pomegranate and peach. On the palate it is smooth and persistent, with a pleasant sapidity which is typical of the wines springing from this valley.

Grape varieties: Pinot Grigio.

Production area: in the southern part of Valdadige, in the Veneto region.


Soil composition: rich in glacier debris, mainly calcareous.

Growing systems: guyot.

Vinification: soft pressing and cold maceration with the skins for one night. Maturation in contact with its own yeasts in stainless steel tanks and partially in wood until bottling.

Food pairings: it is the perfect partner for a romantic dinner based on fish courses.

Service temperature: 8-10 °C.

Suggested glass: 



This wine is certified sustainable with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatments in order to restore cultivation to a state of balance.



Decanter
World Wine Awards 2021
annata 2020 - 91 punti



“I top 100”
Guida ai Vini di Verona 2021
annata 2019



Global Pinot Gris Masters 2020
annata 2019 - Medaglia d'argento,
89 punti



Falstaff Rosé
Trophy 2020
annata 2019 - 92 punti



Guida dell' AIS Veneto 2019
annata 2017 - “Tre Rosoni”



Falstaff Pinot Grigio
Trophy 2019
annata 2018 - 92 punti



Vivino Wine Style Awards
Honors 2018
“Top Wine in the Category” 2018