



Pinot Grigio Colle Ara

Valdadige Terradeiforti DOC

In the Adige Valley the climate is characterized by intense thermal shifts and constant wind. These favorable 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 rosé” 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.

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