



Pinot Grigio Corvara Valdadige DOC

In the southern part of Valdadige, the climate is characterized by intense temperature shifts and constant winds. These climatic conditions, together with the great experience of our vine-growers, make this an ideal place for the cultivation of Pinot Grigio. Years of research on this varietal have allowed us to achieve levels of excellence.

Straw yellow in color with light ash-grey hints typical of Pinot Grigio. The scent is intriguing, with intense notes of lime, pear and aromatic herbs such as mint and sage. In the mouth it is sapid and complex, fresh and persistent.

Grape varieties: Pinot Grigio.

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

Soil composition: morainic along the sides of the valley and alluvial towards the Adige river.

Growing systems: traditional “pergola trentina” and guyot.

Vinification: long fermentation in stainless steel tanks. Ageing in contact with its own yeasts until bottling.

Food pairings: thanks to its freshness, it is the perfect companion for summer dishes, from Mediterranean pasta to fish, as well as white meat with aromatic herbs.

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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