



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.

Cultivation method: 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.

Recommended glass:



AWARDS



James Suckling
annata 2023
90 punti



Vinoway Selection 2024
annata 2022
95 pt “Premio Stella”



Vinoway Selection 2024
annata 2020
93 pt “Selezione Oro”



For more information
visit the product page

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