

LINEA PAVONE

PINOT GRIGIO



<i>Grape varietal</i>	Pinot Grigio
<i>Vineyard location</i>	Valle dei Laghi, a valley with a sub Mediterranean climate
<i>Soil type</i>	Calcareous marl
<i>Vine training system</i>	Guyot
<i>Yield</i>	70 hl/hectare
<i>Winemaking techniques</i>	Grapes undergo soft pressing and fermentation takes place at a controlled temperature. The wine is matured in stainless steel tanks for 4 months and subsequently bottled
<i>Description</i>	Straw yellow colour, refined but intense nose with distinct pear notes. An elegant but discreet palate with a pleasant touch of acidity



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