BALDASSARRI



IGT UMBRIA - PINOT GRIGIO

Organoleptic Test

Blend: 100% Pinot Grigio
Appearance: Clear, limpid straw
Colour: Pale straw yellow
Scent: Olfactory scents are extremely intense and elegant. The main notes can be traced back to fermentation aromas; apple, banana, exotic fruit. The slight stay on fine lees is evidenced by notes of yeast and bread crust.
Flavor: The flavor is dry, full and harmonious. Freshness and good flavor balance between alcohol and acidity should be carefully considered.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed and undergo a soft pressing here its selection of the different fractions of must takes place. The must is clarified and the bottoms are separated. Selected yeasts are added. Alcoholic fermentation that is thermo-controlled lasts about ten days. Aging is done in stainless steel "sur lies." The wine is cold tartarically stabilized during the month of February. Then the wine is blended and bottled.
Food Pairings: Pinot Grigio is the classic variety that goes well with all seafood dishes and can be used as an aperitif or along with fresh, light appetizers.

Str. Luciano Baldassarri, 1 06050 Collazzone (PG) - (+39) 075. 8707299 - www.cantinabaldassarri.it