



BORGO CONVENTI



PINOT GRIGIO RAMATO

Collio DOC

Varietal composition

Pinot Grigio

Vineyard

Orientation: south, south-east, east, west.
Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and finegrained at the foot of the hill slopes.
Microclimate: Mild rainy springs and hot dry summers.
Vine training system: Guyot and Sylvoz
Vine density: 4000-7000 vines/ha
Age of vines: 10-45 years

Winemaking

Fermentation: after de-stemming, the grapes are left on maceration in contact with the skins for some hours to extract the colour. After that, they are pressed.
Temperature-controlled fermentation, activated by selected yeasts, takes place in stainless steel tanks for about ten days.
Aging: Once fermentation is completed the wine remains on the fine lees until spring/summer, when it is bottled.

Tasting profile

Straw yellow in color with possible coppery highlights. On the nose it is

fragrant, layered and concentrated with notes of ripe pear and spring flowers that unfold to reveal a subtle end note of bread crust. In the mouth it is elegant and supple with savory characteristics. It is well balanced and uncompromising with a fairly long aromatic finish.

Serving temperature

10-12°C

Food pairings

Goes well with fish-based starters, crustaceans and mollusks, fresh egg pastas, white-meat dishes and fried fish.

Aging potential

A couple of years in the bottle.

Average data

Alcohol content: 13.5% vol
Sugar content: 2 g/l
Acidity: 5.5 g/l