



Certified Organic Farm since 1996



This label was born in 2018 as a result of a research aimed at giving value to the territory. The grapes come from a specific vineyard, whose selection is based on the exposition and the terroirs characteristics. It is located in front of Villa Merighi estate. This blend has been developed in order to produce a grey pinot that expresses the concept of terroir and organic agriculture at its best.

GRAPES

Grey Pinot 100%.

PRODUCTION AREA

The vineyards that extend over the Morainic hills on the eastern shores of Garda Lake, in the tiny town of Sona. The area is the heart of the production of Custoza and Bardolino Protected Designation of Origin.

YIELD PER HECTARE

80 weights.

GRAPE GROWING SYSTEM

Guyot.

HARVEST PERIOD

First ten days of September.

WINE-MAKING PROCESS

The grapes are picked by hand and selected. The fermentation takes place at a controlled temperature of 15/16° C. It rests on its fine dregs for 4 months.

DESCRIPTION

Straw yellow with intense and evolved golden apple notes, with delicate floral hints of hawthorn, jasmine and acacia. In the mouth it results smooth and round, perfectly matching the olfactory sensations.

ANALYTICAL DATA

Alcohol (% Vol): 12,5.

SERVING TEMPERATURE

8-10° C.

PAIRING

It goes with fish dishes, white meat, salami, few seasoned cheese and vegetables pies.



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