

 **MOSOLE**

PINOT GRIGIO

2024



Honoured with important work in the vineyard to give maturity and character to the wine. This is how Pinot Grigio is made, a result of precise and constant manual labor and craftsmanship that best describes the territorial style.

Varietal: Pinot Grigio 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC Area: Venezia

Growing system: Guyot with 6.500 vines
per ha. e Sylvoz with 3.000 vines per ha.

Age of Vines: 13 years

Time of Harvest: between the last 10 days of
August and the first 10 days of September

Vinification: soft pressing 100%, cold static
clarification

Fermentation: with selected yeasts and
temperature control between 16 and 18 °C

Maturation: on the lees for six months in
stainless steel tanks

Evolution: depends on the year, typically the
ideal maturity occurs in the 1st - 2nd year

Alcohol by Volume: 13,50%

Acidity: 5,4 g/l

Residual Sugar: 2,3 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: dry white wine with amber
reflections. It has a bouquet of pear and
peach with a light almond background. To
taste it is smooth, charming and persistent.