

Pinot Grigio (Una Scoperta) 2020

PRODUCER Tenuta Belvedere (Gianluca Cabrini). The estate is a proud member of Vinnatur and VAN (Vignaioli Artigiani Naturali) associations of natural growers. Belvedere has gained the organic certification for some wines in 2020. The whole range will be officially organic from the 2022 harvest onwards.

APPELLATION Provincia di Pavia IGT

WINE REGION Lombardia - The Oltrepò Pavese is an area near Pavia, which lies to the south of the river Po. It extends over a 70 km long territory south of the Po river, stretching from east to west. It is Oltre ('beyond') the Po and basically this is a district where food and wine traditions are different from the rest of Lombardia as the borders with both Piemonte and Emilia Romagna are not far away

ALTITUDE 260 mt above the seal level facing North West

SOILS Clay and chalk from marine origin.

VARIETAL 100% Pinot Grigio

YIELDS 6.700 kg /ha (4.500 plants per hectare and 1.5 kg per plant)

TRAINING SYSTEM Guyot

HARVEST Beginning from the last week of Aug. to the 1st decade in Sept.

VINIFICATION The grapes come from the only small Pinot Grigio vineyard present in our estate which is managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur and copper, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. The grapes are hand harvested in small bins, carried to the cellar and destemmed. After a short maceration on the skins (18 hours), followed by a soft pressing, the must spontaneously ferments with its indigenous yeast in stainless steel tanks. After the racking, 75% of the wine matures ten months in concrete vats with some lees stirring. while 25% is aged in clayver clay pot (400 liters). 8 months of further bottle ageing. Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

AbV 13%. Acidity: 5,1 g/l, ph 3,46

SULFITES: 6 mg/l natural sulfites, 29 mg/l total sulfites.

BOTTLES PRODUCED 3.979

WINE DESCRIPTION

At sight almost a light rose with copper reflections that recall the color of the Pinot Grigio berries seen against the light. White plum, pear grapefruit markers with floral notes and broom flower.

SERVICE TEMPERATURE 8-10°C

FOOD PAIRING

Great choice for all the antipasti, quiches, pasta with fish sauce, shellfish and sushi

