

SCHIOPETTO

PINOT GRIGIO



Fresh and bright on the nose with inviting aromas of bananas and papaya. These flavors continue through to the palate which is savory and complex while maintaining its freshness.

Color: White

Grapes: 100% Pinot Grigio

Soil: Eocene marl

Training System: Guyot

Yield per Ha: 60 Hl/Ha

Fermentation: in stainless steel for 10-12 days

Aging: 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

[Seventy.com/PinotGrigio](https://www.seventy.com/PinotGrigio)