

REGALATO

PINOT GRIGIO



Scents of chamomile, white spring flowers and white stone fruit on the nose. Round and fresh on the palate with crisp acidity and flavors of lemon and green apple. Full-bodied, well-structured with good persistence and balance.

Color: White

Grapes: 100% Pinot Grigio

Soil: Sand and clay

Altitude: 200 m above sea level

Age of Vines: 10-25 years old

Yield per HI/Ha: 60 HI/Ha

Farming practices: Sustainable

Yeast: Indigenous

Fermentation vessel: in stainless steel tank

Aging: stainless steel

SOILAIR SELECTION 