



# COLLE CORVIANO

LORETO APRUTINO



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### PINOT GRIGIO COLLINE PESCARESI

*Indicazione geografica protetta*

#### AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE PINOT GRIGIO IGP AREA.

#### GRAPE VARIETIES

PINOT GRIGIO (100%).

#### SOIL

STONY, STRUCTURED AND DRAINED. LIMESTONE.  
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

#### VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN LATEE-ARLY AUGUST, THE GRAPE STALKS ARE REMOVED AND A SHORT COLD MACERATION OF THE CRUSHED GRAPES IN STAINLESS STEEL IS APPLIED. SUBSEQUENTLY, A SOFT PRESSING TAKES PLACE FOLLOWED BY ALCOHOLIC FERMENTATION WITH SELECT YEAST FOR 10 DAYS TO PRESERVE THE NATURAL 100% PINOT GRIGIO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

#### FLAVORS

PALE STRAW WITH LIGHT GREEN HUES. INTENSE BOUQUET OF WHITE FRUITS INCLUDING RIPE GOLDEN APPLES AND PEARSSCHEDA. ON THE PALATE, REFRESHING RIPE APPLE AND PEACH NOTES END WITH A GENTLE ACIDITY. A ROUND, LIGHTLY FLORAL WINE WITH A FULLNESS AND SPICE THAT BRINGS LOTS OF APPEAL.

#### TOTAL PRODUCTION 40.000 BOTTLES

SUPERB IN THE SPRING MONTHS WITH LIGHT SALADS, AND MARINATED WHITE MEATS. BEST ENJOYED AT 15°C.