



TERESA RAIZ

LE MASURE

PINOT GRIGIO

IGT VENEZIA GIULIA



GROWING AREA

Le Masure Vineyards
(rocky and flat soil).

GRAPE VARIETIES

100% Pinot Grigio.

ALCOHOL

13% vol.

HARVEST PERIOD

End of August.

YEAR OF PLANT

1976, 1996 e 2005.

VINEYARD DENSITY

3.500 e 5.400 vines per hectare.

TRAINING SYSTEM

Guyot.

HARVEST METHOD

Manual, into shallow boxes.

VINIFICATION

White wine process, with 6-hour gravity settling, inoculation with cultured yeasts, cool fermentation at 18-18,5 °C, followed by 3 months' maturation sur lie.

MATURATION

At least 6 months' maturation in steel, followed by bottling and at least 2 months in glass before release.

COLOUR

Grey-tinged yellow, with coppery highlights.

NOSE

Unique and distinctive, primarily of banana tropical fruit, with a prominent vein of mineral when mature.

PALATE

Dry, generous, well-balanced, distinctive, showing a slight and pleasant bitterishness.

SERVING SUGGESTIONS

The ideal aperitif wine, but excellent with cured prosciutto, light soups, fish, and light meats.

SERVING TEMPERATURE

10-12 °C.