



# **PINOT GRIGIO VIGNETI DELLE DOLOMITI RAMATO**

**Marco Donati**

## **PRODUCTION AREA**

*From grapes of Vallagarina.*

## **GRAPES**

*100% PINOT GRIGIO*

## **WINEMAKING TECHNIQUE**

*Soft pressing of the clusters, temperature-controlled fermentation on the skins, maturation in stainless steel tanks until bottled. It's a traditional vinification method, used when this wine was called "Rùlander"*

## **TASTING NOTES**

*COLOUR: pale pink with copper tinges*

*NOSE: typically fruity, reminiscent of ripe pears and peaches*

*PALATE: dry, sapid with a balanced structure*

*ALCHOL: 13% VOL*

## **SERVING TEMPERATURE**

*Serve at 10° - 12° C*

## **FOOD PAIRINGS**

*Due to his elegance is good with soups, risotto, stewed poultry, various cheese and also sea-fishes*

## **CONSERVATION AND AGING**

*Pleasantly drunk in three years*