

Vigna del Lauro



# VIGNA DEL LAURO PINOT GRIGIO COLLIO D.O.C.

*This is a substantial, medium-bodied Pinot Grigio that entices with freshness and an underlying minerality. Creamy and fruity at the same time with delicious cooked apples and pears intermingled with hints of crushed stones and lemon rind. A lovely finish.*



<b>Classification:</b>	Collio DOC
<b>Variety:</b>	100% Pinot Grigio (2 different clones)
<b>Production:</b>	12,000 bottles
<b>Production Area:</b>	Cormòns (GO)
<b>Yield:</b>	8,000 kg per hectar
<b>Soil type:</b>	Sandy marl from the Eocene period, south/southwest exposure
<b>Avg age of vines:</b>	25 years
<b>Training system:</b>	Double-arched cane
<b>Vine Density:</b>	4,500 plants/ha
<b>Harvesting:</b>	Manual
<b>Time of harvest:</b>	first 3 weeks in September
<b>Vinification:</b>	Temperature-controlled fermentation in stainless steel, partial malolactic fermentation
<b>Refining:</b>	Stainless steel until bottling
<b>Alcohol:</b>	13%
<b>pH:</b>	3.40
<b>Acidity:</b>	5.0 g/l
<b>Release:</b>	April



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