



PINOT GRIGIO

We create it using the grape of the same name, which was introduced to the Trentino-Alto Adige Region during the first-half of the past century, and which was known as "Ruländer" until the sixties.

The grapes, which grow in the prestigious vineyards of Lavis and Meano di Trento, are hand-picked and selected in early September; they are then carefully macerated without the skins in stainless steel containers. Afterwards, the wine is aged on its lees to enhance its character and the intensity of its fragrance, until spring, when we bottle it. We offer the current year's vintage but it has good ageing potential.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: its aromas bring to mind flowers of acacia, hay and almonds. They evolve towards lime-blossom.

FLAVOUR: its taste is dry and savoury, fruity; it blends harmoniously with its fragrance.



Best enjoyed at a temperature of 10-13°C.



Best served with roasted and grilled fish; excellent on risotto with porcini mushrooms.

Other Pairings: seabass with herbs, stewed tench, minestrone soups, speck ham.

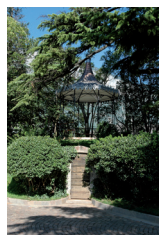
It serves well with mushroom-based platters, fish (fish stews and boiled fresh-water fish) and boiled seafood.

Also excellent as an aperitif.





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