

# Maso Cantanghel

## MASO PAPA PINOT GRIGIO VIGNETI DELLE DOLOMITI IGT

Trentino - Maso Papa vineyard in the Municipality of Trento (up to 300 m).

Loamy - sandy, coarse gravelly soil with western exposure.

AGE OF THE VINES: ca. 30 years

TRAINING SYSTEM: Simple Trentino pergola

GRAPES: Pinot Grigio 100%

### HARVEST AND VINIFICATION

Harvest carried out entirely by hand followed by soft pressing and fermentation partly in steel and partly in wood (20%) at a controlled temperature of around 18 ° C. The maturation continues keeping the lees in suspension. Subsequent refinement in the bottle for about 2 months.

### ORGANOLEPTIC CHARACTERISTICS

Straw yellow color tending to golden.

Typically fruity aroma reminiscent of ripe pear. Dry, savory and well-balanced flavor.

### PAIRINGS

Fish, white meats, dry soups, egg dishes. Excellent as an aperitif. Balanced wine, with a particular bouquet and elegance.

ALCOHOL CONTENT: 13.50%

AGING POTENTIAL: more than 5 years

SERVING TEMPERATURE: 10-12 ° C

