



Label designed by Marco Arman

Pinot Grigio

Cultivated all around the World, only in few places Pinot Grigio can express the best of its potentiality and Trentino region is surely one of this. Pinot Grigio is the second white variety most cultivated after Chardonnay. Pinot Grigio also known by the name of Ruländer, produces very sugary grapes with copper color skin. The wine best expresses its own characteristics in youth when the finesse is supported by the elegance of the body.

VINES: Pinot Grigio in purity.

VINEYARDS: Saosènt (Cembra)

CULTIVATION: Gujet between 400 and 500 mt.a.s.l.

SOIL: Porphyritic origin

YIELD: 80 q.li/ha (disciplinary DOC 140 q.li/ha)

FERMENTATION AND AGING: Steel at a controlled temperature, than in bottle.

COLOUR: Pale yellow.

FRAGRANCE: Typically fruity, reminiscent of ripe pear.

TASTE: Dry, fresh, fruity and balanced structure

SERVING SUGGESTIONS: Lends itself to a variety of combinations, from soups to dishes made with eggs, boiled poultry from the freshwater fish.

SERVING TEMPERATURE: 10-12 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It's care, attention and respect, as the art of loving demands.

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.