



DOMENICA:

THE PUREST AND CLEAREST SOUL OF PINOT GRIGIO FROM TRENTINO.

Grown in vineyards lying in uncontaminated valleys with rising cliffs and crystalline rivers. One is immediately struck by the vitality and cleanliness of these valleys; these characteristics being found in the bottle through the aromas and freshness of this wine.

The most popular growing area for this vine is the plain around Mezzacorona village where the Dolomite rocks dominating the valley enhance the action of the sunlight during the day by reflecting it onto the vines, and then create a wide temperature range at night, thus allowing the perfect aromatic accumulation in the bunches of Pinot Grigio.

It is precisely in this area that the vineyards destined to produce "Domenica" are selected, with lower production yields per hectare and greater attention on the part of our agronomists in selecting the best quality plots year after year.

VINIFICATION

The grapes, rigorously hand-picked and selected, are taken swiftly to the winery where they are destemmed and undergo a brief maceration in the press to extract the noblest aromatic characteristics from the skins. This is followed by soft pressing and fermentation of the clear must at a controlled temperature of 60°F. The wine then rests on its noble lees and undergoes repeated battonage throughout the ageing which enhances the complexity of its taste and softness.

CHARACTERISTICS

The wine expresses the noblest characteristics of Trentino Pinot Grigio to the full. Brilliant straw yellow colour with notes of sweet chamomile and lilac on the nose which fade into scents of white stone fruit. The initial taste is ample, rich, and soft. The finish has a lingering vibrant acidity which enhances the persistence and aromatic appeal. This wine has an evident and unmistakable minerality which recalls the rocks and soils from which these precious fruits grow.

APPELLATION

Trentino DOC

PAIRINGS

Excellent as an aperitif, it is best served with traditional dishes, such as potatoes pie served with cold meats and cheeses. It is a superb companion to seafood, seafood salads, pasta with creamed cod, dishes based on mushrooms, or with white meats seasoned with mountain herbs.

ALCOHOL CONTENT

12.5%

SERVING TEMPERATURE

50-54°F