



Vigne Del Malina

PINOT GRIGIO

IGT Venezia Giulia

The "Vigne del Malina" are born where two streams, the Malina and the Ellero, certainly not by chance, have drawn a goblet shape. An alluvial soil of unique characteristics and microclimate, ideal not for large quantities but for great quality.

Wines are born on an estate of 150 hectares, of which vines occupy only a limited part. Thus the vineyard, with a low ecological impact, breathes and enjoys biodiversity and continuous manual intervention by man, since we have excluded any herbicide.



COUNTRY

Italy

VARIETAL

Pinot Grigio

SOIL TYPE

Alluvial gravels ancient Malina stream
Medium mixture soil

VINEYARD

4,830 vines/ha
Guyot trained
Esposition North-South

HARVEST

Manual harvest

VINIFICATION

Soft pressing
static sedimentation Clarification
No malolactic fermentation
10 months aging Steel tank
24 months aging bottle

TASTING NOTES

Its straw yellow color with copper reflections immediately highlights the style of the wine. The nose opens on fresh notes of tropical fruit and then lingers on spicy tones. Inviting on the palate for its sapidity and harmony, with a full aftertaste.

Discover the Exceptional

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