

# Lammer



Pinot Grigio Riserva  
Trentino **DOC**



## A unique territory for an elegant wine

This elegant wine with unmistakable body, aromas and freshness is obtained from the Pinot Grigio grapes, grown in the narrow mountain area of Salurner Klause, in the far north Trentino side of Adige river valley, where Italian and German cultures live together for centuries.

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Pinot Grigio Riserva 2020  
Trentino DOC

**VARIETAL:**

Pinot Gris 100%

**APPELLATION:**

Trentino DOC

**ALCOHOL:**

13% by vol.

**VINTAGE:**

2020

**PLANTING DENSITY:**

1620 vines/acre  
(4,000 vines/hectare)

**VINEYARD AGE:**

40 years

**YIELD/VINE:**

5,5 lb/vine  
(2,5 kg/vine)

**SERVING**

**TEMPERATURE:**

57° F (14°C)

**PRODUCTION:**

3000 Bottles



**VINEYARD**

On the slopes of the Roveré della Luna cone.

**SOIL**

Calcareous matrix, loamy texture, permeable, good endowment of organic substance.

**TRAINING SYSTEM**

Simple Pergola Trentina.



**HARVEST**

Manual, second ten days of September.

**WINEMAKING**

Traditional white vinification conducted at low temperatures in large French oak barrel.

**AGING**

7 months on the lees (*sur lies*) in French oak barrel to concentrate aromas and structure and further 6 months in bottle.



**TASTING NOTES**

Straw yellow colour with greenish highlights. The nose is extremely complex and varietal thanks to a delicate and elegant slight note of vanilla pods, hints of Mediterranean citrus and freshly picked fruit reminiscent of pear. The mouth-feel is harmonious and with an excellent acidic structure, bordering on a pleasantly savoury and mineral sensation.



**PAIRINGS**

Excellent for an Aperitif, it is also versatile with food, ranging from raw seafood to delicate white meats.

