

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.

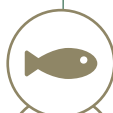
AGING

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.