



CORTE GIARA



# PINOT GRIGIO DELLE VENEZIE DOC BLUSH 2023



Pinot Grigio delle Venezie D.O.C. Blush



Pinot Grigio 100%



**Region** Veneto

**Vineyard location** Eastern hills of Lake Garda

**Altitude** 200-250 m a.s.l. (656-820 feet)

**Exposure** South-South/West

**Soil characteristic** Morenic, stony and well drained

**Training system** Guyot

**Average age of the vines** 31 years

**Density of the vineyards** About 3,000 vines/Ha (1,214 vines/acre)



**Harvest** Carried out in first week of September

**Pressing** Soft pressing of the whole grapes

**Vinification** Vinified in temperature-controlled steel tanks, with short maceration on skins for 1 day



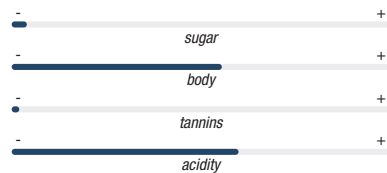
**Fermentation temperature** 14-15°C (57-59°F)

**Length of fermentation** 8-10 days



**Malolactic fermentation** Partially in October

**Ageing** 4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing



The vintage of 2023 proved to be challenging from various perspectives in terms of viticulture, confirming the difficulties posed by climate change each year. This emphasizes the need for increased vigilance and timely decisions in our agricultural choices. Occasionally abundant rainfall was recorded from early spring to early summer and this allowed the vines to develop successfully after the winter, while, on the other hand, below-average temperatures caused their phenological growth to be delayed. Prolonged summer rains promoted vigorous growth of both the canopy and the bunches. Later on, summer continued with warmer days, mitigated by a few rainy ones. This year again, however, we witnessed a few abnormal heat peaks, especially in August, which slowed down the maturation metabolism of certain varietals. Here, the harvest was advanced compared to previous years, a result of careful consideration in choosing the timing, driven by climate changes, and no longer seeking overripeness of the grapes.



A vibrant, fresh and fruity copper color pinot grigio; floral with aromas of red berry fruits. Dry, with a good structure, pleasantly persistent. Delicate and delicious when paired with summer salads, light pastas, and seafood.



floral nuance



red fruits



Serve at a temperature of 10°C (50°F) and open the bottle just before drinking.



750 ml

