



**SANTA SOFIA**

VALPOLICELLA DAL 1811

## **PINOT GRIGIO GARDA**

DENOMINAZIONE DI ORIGINE CONTROLLATA

### **Le Calderare**

#### **Production area**

Grapes harvested in the Garda area, from vineyards planted on the alluvial soils of the moraine hills.

#### **Grape varieties**

Pinot Grigio.

#### **Yield**

About 70 hl/ha.

#### **Vinification**

Soft pressing of the grapes and fermentation in stainless steel tanks at a controlled temperature.

#### **Ageing**

In stainless steel tanks.  
About 3 months in the bottle.

#### **Wine analysis**

Alcohol: 12,5% vol.  
Total acidity: 5,7 g/l  
Residual sugar: 1,5 g/l

#### **Sensory impressions**

A delicate, pale yellow with fascinating silvery hues, it has a fine and harmonious nose offering citrus notes of bergamot and grapefruit, tropical fruit, pineapple in particular, with hints of dry herbs and thyme. The palate has a good texture, very fresh and pleasantly acidic with its touch of lime, that leaves a very sapid, almost marine impression in the mouth. The finish is long, clean, coherent with the nose and induces to take another sip.

#### **Serving temperature**

6-8° C.

#### **Recommended food pairings**

Pinot Grigio *Le Calderare* is already very enjoyable soon after bottling, when it pairs perfectly with light, freshwater fish recipes featuring trout, European whitefish or white-clawed crayfish. It ages well for up to 3 years, becoming increasingly complex as the time goes by, and better suited for more challenging dishes, such as risotto with perch.

#### **Longevity**

1-2 years.

