



SORTESELE

PINOT GRIGIO

VALDADIGE DOC

2018



In the Trentino dialect, *Sortesele* (diminutive of *sorti*) were 4,000-square-metre plots of vineyards for which the heirs of a farm traditionally drew lots; the finest ones went to the most fortunate, thus avoiding family disputes. Similarly, Santi selects the finest batches of Pinot Grigio from along the Adige valley to create this elegant white wine with great finesse.

VARIETIES

Pinot Grigio.

PRODUCTION DISTRICT

The vineyards lie along the Adige valley, in the provinces of Trento and Verona.

ALTITUDE AND ASPECT

The vineyards are aligned north-south at altitudes between 100 and 200 metres above sea level.

TYPE OF SOIL

Dolomitic limestone with a high content of magnesium, granitic sand and gravel.

TRAINING SYSTEM

Spurred cordon with Guyot pruning, planted to a density of 5,000 vines per hectare.

HARVEST

The harvest usually takes place between the first and second weeks of September.

WINEMAKING METHOD

After destemming, the bunches are soft crushed to extract the juice as delicately as possible. Fermentation takes place in stainless steel vats at a maximum temperature of 16 °C. The wine is subsequently kept at a temperature of 10 °C to preserve its fragrance until bottling.

SENSORY PROFILE

Straw yellow hue, accompanied by a close-focused nose of pear, apricot and white flowers. The fruity palate, with top notes of stone fruit, shows ripeness and roundness well supported by an elegant acidity and savouriness, ensuring a long, lingering finish.

ABV

12,50 %.

FOOD PAIRING

Traditional Veneto dishes: radicchio and Asiago or Monte Veronese cheese roulades, eggs and asparagus.

In general: risottos, grilled fish, white meats, herb frittatas.

