



GATTONERO

2015 Pinot Grigio Veneto IGT

Vineyards:	Veneto
Soil:	Silt / Sand
Elevation:	225 - 275m
Age:	15 years
Pruning:	Vertical Single Wire
Grape Variety:	100% Pinot Grigio
Alcohol:	12.0%
Winemaker:	Andrea Sartori



Winemaking: Sourced from higher altitude vineyards north east of Verona. The fruit is later ripening and picked early in the morning to preserve natural acidity and freshness. The vinification is quick and precise with fermentation in temperature controlled stainless steel tanks before maturation on lees for three months to build depth of flavour.

2015 Vintage 2015 will generally be regarded as a classic vintage throughout much of Europe and Veneto was no exception. The vineyards began with excellent soil moisture levels and the vines responded well to ideal spring conditions before a very warm, dry summer slowed growth and limited yields. A warm, clear Autumn provided excellent ripening but crucially cool nights ensured the retention of natural acidity. The wines are surprisingly fresh and aromatic with excellent depth of flavour.

Tasting Note: Pale and delicate in colour with subtle citrus and floral aromas. The palate is elegant and delightfully fresh with delicate citrus and tropical flavours building to notes of ripe pear matched by soft mineral acidity before a dry finish