

## DAMA CON L'ERMELLINO

### PINOT GRIGIO



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

#### TASTING NOTES



Yellow-green with slight copper reflections



The nose reveals notes of broom flowers and jasmine, and is fresh and herbaceous underneath



On the palate fresh, savory sensations intertwine with an intriguing and harmonious vegetal note



Salt cod ravioli with butter and sage



10°C

#### TECHNICAL INFORMATION

##### APPELLATION

Pinot grigio Rubicone Igt

##### PRODUCTION AREA

Bertinoro, Faenza, Brisighella



100% PINOT GRIGIO

#### VINIFICATION

Cold fermentation in stainless steel at a maximum of 13°C with selected yeasts

#### AGING

*Batonnage* for 2 months on the fine lees

#### HARVEST PERIOD

Beginning/mid September

#### AVERAGE ALTITUDE OF VINEYARDS

100-150 m asl

#### SOIL TYPOLOGY

Medium clayey mixture tending to limestone with veins of chalk in the Faenza area

#### VINE TRAINING

Cordon and Guyot