



PINOT GRIGIO - LA VIGNA DI RIVA - CA' VESCOVADO

The cultivation of vines has its roots in ancient times, as seen in the discovery of grape seeds preserved in wineskins during excavations at a Roman villa near Marina di Lugugnana.

Territory:

The vineyards are ideally located between the sea and the mountains, allowing them to benefit from a mild climate and refreshing sea breezes. These favourable conditions promote healthy vine growth, ultimately enhancing the quality of wines. The land is flat and of alluvial origin, with soil rich in mineral salts, including calcium and magnesium carbonate. These minerals add a distinct salinity and minerality to the grapes, which is reflected in the wines.

A Sylvoz training system is used with a plant density of 3,000 plants per hectare, yielding 130 quintals per hectare.

Winemaking:

100% Pinot Grigio grapes are manually harvested, destemmed, and gently pressed. They undergo cryomaceration for 24 hours at 5°C to extract the primary aromas from the skins. The wine is then aged in stainless steel for six months.

Tasting Notes:

This wine offers a captivating bouquet of fruity and floral aromas, highlighted by exquisite notes of pear and acacia. On the palate, it enchants with its refreshing and fragrant profile, culminating in a delightful mineral finish that lingers beautifully.



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Style	Slightly Aromatic and Fruity White
Producer	Ca' Vescovado
Category	White
Country	Italy
Region	Veneto
Appellation	Delle Venezie Doc
Grape Variety	Pinot Grigio / Pinot Gris
Vintage	2023
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Oysters, Raw Seafood