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Castel Pietra

# Pinot Grigio Rosé

VIGNETI DELLE DOLOMITI IGT

Pinot Grigio Rose has been produced in Trentino since the 1950s.



## Production area

The wine is produced from a selection of estate plots of Pinot Grigio in our vineyards at the foot of the Dolomites. Here, silt and dolomite rock create unique soils, which alongside the valley's micro-climates create excellent conditions for ripening.

**Grapes** Pinot Grigio

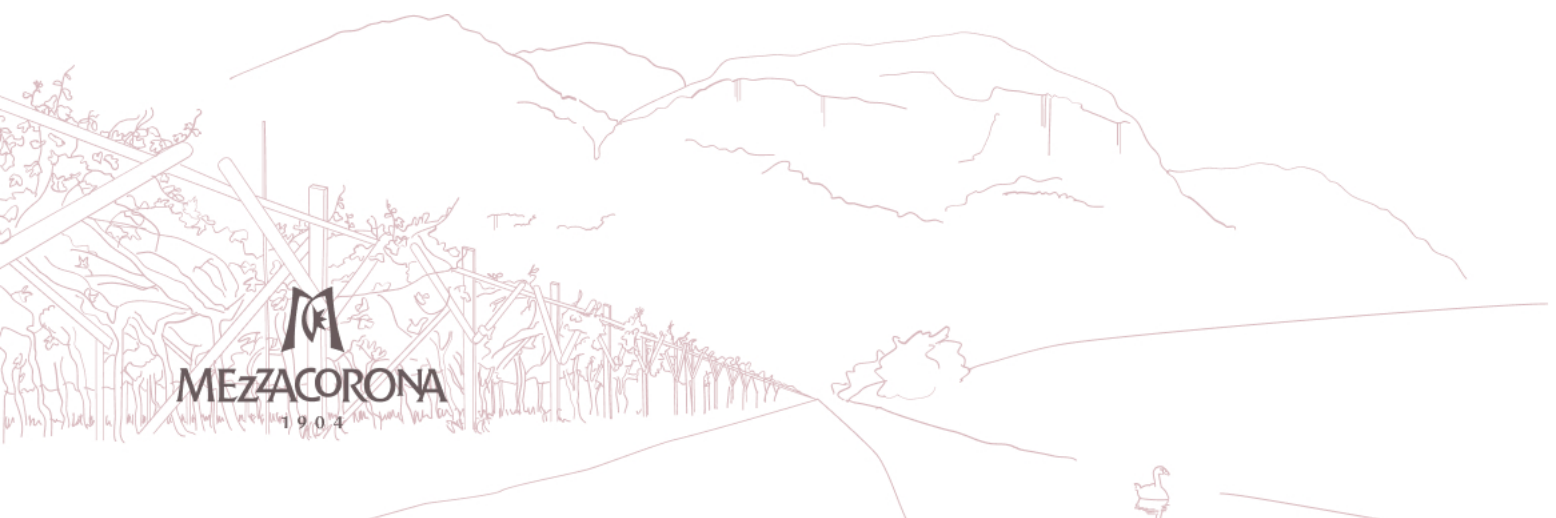
## Vinification

Sustainably farmed grapes are hand-picked at the end of August/early September. After a soft pressing and destemming, the must is cooled to 12°C and left in contact with the skins directly in the press for between a few hours. Afterwards it undergoes a soft pressing of the skins to a maximum of 0.4 bars to limit the extraction of tannins. The must is then filtered and fermentation begins with selected yeasts at 16-18°C, continuing for some days. Then the wine is left to rest on its lees for a few months.

## Alcohol content

12,5%

## Serving temperature



  
**MEZZACORONA**  
1904

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## Ratings

CASTEL PIETRA Pinot Grigio Rosé 20 - SILVER - Mundus Vini - 2024



  
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