

Castel Pietra

Pinot Grigio

VIGNETI DELLE DOLOMITI IGT

Pinot Grigio was introduced in the Adige valley around 1950.



Production area

Pinot Grigio was introduced in the Adige valley around 1950. It was only after strong enological progress in the 1970s that wineries were able to obtain a white wine rich in flavours, more supple and with a lower acidity. Castel Pietra Pinot Grigio is produced with grapes from the vineyards along the Adige and Noce river, where, thanks to the fertile soil, it finds its ideal habitat.

Grapes Pinot Grigio

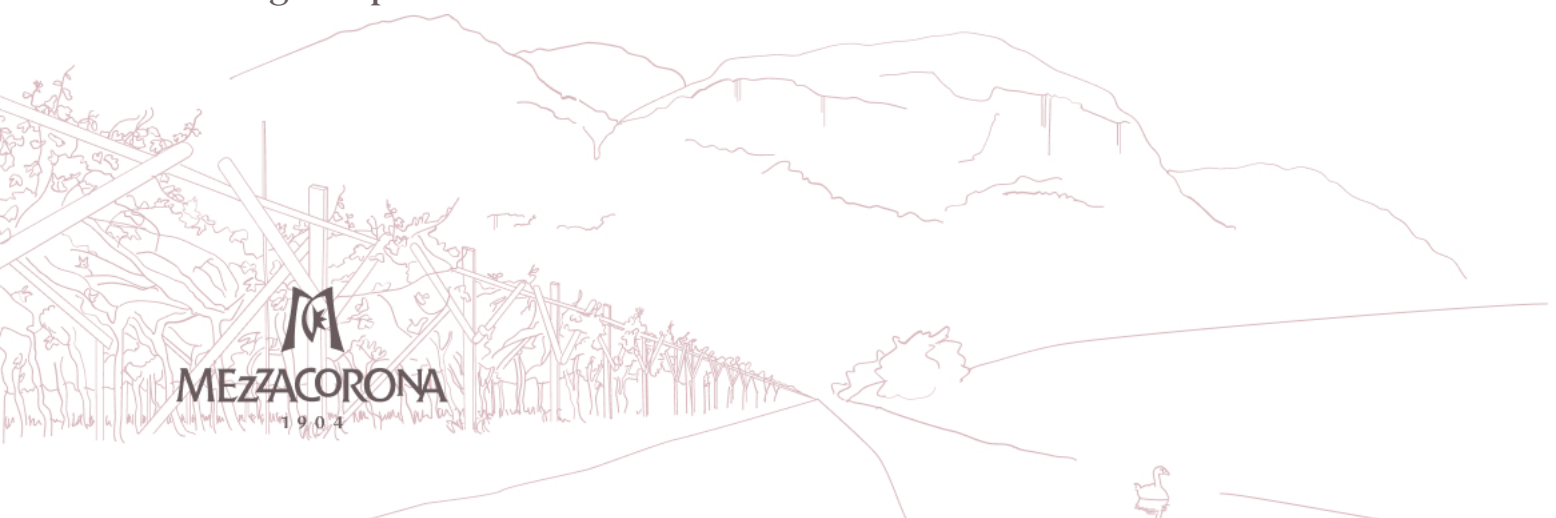
Vinification

The grapes are strictly hand picked and delivered to the winery. Here they are selected and then gently pressed with pneumatic presses. Then the must is cooled at 15°-16°C and left for an entire night to clarify. The next day the yeast is added and the alcoholic fermentation at controlled temperature commences. At the end of the fermentation the runoff takes place and the wine is left on the lees.

Alcohol content

12%

Serving temperature




MEZZACORONA
1904

Castel Pietra

Pinot Grigio

VIGNETI DELLE DOLOMITI IGT



Castel Pietra

Pinot Grigio

VIGNETI DELLE DOLOMITI IGT

Ratings

CASTEL PIETRA Pinot Grigio 20 - SILVER - Mundus Vini - 2023
CASTEL PIETRA Pinot Grigio 20 - SILVER - 90 PTS. - Decanter
World Wine Awards - 2022
CASTEL PIETRA Pinot Grigio 20 - SILVER - 90 PTS. - Decanter
World Wine Awards - 2021
CASTEL PIETRA Pinot Grigio 20 - SILVER - 90 PTS. -
International Wine & Spirits Competition - 2024

