

ELHAM COLLINE PESCARESI IGT / PINOT GRIS

**Type**

Colline Pescara IGT Pinot Gris

Grape variety

Pinot Gris

Area of production

Province of Pescara

Vine training system

Espalier

Type of soil

Clayey of medium texture

Harvesting period

Early

Winemaking

Cryomaceration for 12 hours to extract anthocyanins, vacuum pressing to extract the free-run must, cold settling of the must and fermentation of only the clear fraction at a low temperature.

Ageing and maturing

Blending in steel vats, ageing on the lees until bottling, followed by ageing in the bottle.

Tasting notes

Color: Light yellow color with copper highlights.

Aroma: Intense bouquet with hints of melon, carob, pear, almond blossom and hints of ginger and candied papaya.

Taste: Subtle and elegant flavors, well structured, enveloping, savory and well-balanced.

Lifespan in the bottle

Good longevity

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 10°C