



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# PINOT GRIGIO GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## Le Calderare

### Production area

Grapes harvested in the Garda area, from vineyards planted on the alluvial soils of the moraine hills.

### Grape varieties

Pinot Grigio.

### Yield

About 70 hl/ha.

### Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at a controlled temperature.

### Ageing

In stainless steel tanks.  
About 3 months in the bottle.

### Wine analysis

Alcohol: 12,5% vol.  
Total acidity: 5,7 g/l  
Residual sugar: 1,5 g/l

### Sensory impressions

A delicate, pale yellow with fascinating silvery hues, it has a fine and harmonious nose offering citrus notes of bergamot and grapefruit, tropical fruit, pineapple in particular, with hints of dry herbs and thyme. The palate has a good texture, very fresh and pleasantly acidic with its touch of lime, that leaves a very sapid, almost marine impression in the mouth. The finish is long, clean, coherent with the nose and induces to take another sip.

### Serving temperature

6-8° C.

### Recommended food pairings

Pinot Grigio Le Calderare is already very enjoyable soon after bottling, when it pairs perfectly with light, freshwater fish recipes featuring trout, European whitefish or white-clawed crayfish. It ages well for up to 3 years, becoming increasingly complex as the time goes by, and better suited for more challenging dishes, such as risotto with perch.

### Longevity

1-2 years.

