



CORTE GIARA



PINOT GRIGIO DELLE VENEZIE DOC BLUSH 2025



Pinot Grigio delle Venezie D.O.C. Blush



Pinot Grigio 100%



Region Veneto

Vineyard location Eastern hills of Lake Garda

Altitude 200-250 m a.s.l. (656-820 feet)

Exposure South-South/West

Soil characteristic Morenic, stony and well drained

Training system Guyot

Average age of the vines 31 years

Density of the vineyards About 3,000 vines/Ha (1,214 vines/acre)



Harvest Carried out in first week of September

Pressing Soft pressing of the whole grapes



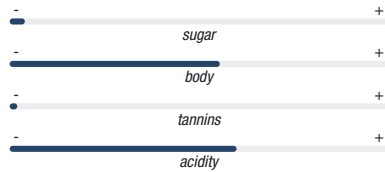
Vinification Vinified in temperature-controlled steel tanks, with short maceration for 1 day Fermentation temperature 14-15°C (57-59°F)

Length of fermentation 8-10 days

Malolactic fermentation Partially in October



Ageing 4 months in temperature-controlled stainless steel tanks, 2 months



The 2025 vintage was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



A vibrant, fresh and fruity copper color pinot grigio; floral with aromas of red berry fruits. Dry, with a good structure, pleasantly persistent. Delicate and delicious when paired with summer salads, light pastas, and seafood.



floral
nuance



red fruits



Serve at a temperature of 10°C (50°F) and open the bottle just before drinking.

750 ml