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La Pessa da Piè BIO/DEMETER 2023

Grape varieties: Molinara.

Vineyards: The grapes come exclusively from biodynamic vineyards.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: Fresh grapes harvested by hand in the first half of September.

Vinification: The grapes are harvested by hand and crushed immediately. The must obtained remains on the skins overnight, allowing it to acquire a bright, intense pink colour. The alcoholic and malolactic fermentations take place spontaneously in concrete tanks. The wine is matured for six months before bottling without filtering.

Description: Pink in colour with orange reflections. On the nose, notes of mandarin and yellow pulp fruit such as peach and apricot. Fresh, caressing flavour, with a tangy, mineral finish.

Food pairings: Pleasant as an aperitif, or as an accompaniment to light starters. Excellent with lake and sea fish, soft cheese and vegetables. Also pairs well with gourmet pizzas, salami and white meats. Serving temperature 10-12°C.

Analytical data:

Alcohol content: 12% vol

Sugars: 0.6 g/l

Total acidity: 5.60 g/l

Sulphur Dioxide less than 30 mg/l

PH: 3.14

