Bottega Vinai Pinot Grigio, Trentino DOC 2024

ICV1502024

Cavit

— Trentino, Italy

The mountainous Trentino region produces some of Italy's most note-worthy Pinot Grigio, including this expressive example from Cavit's Bottega Vinai range.

2022 Vintage

IWSC Bronze

2023
IWC Bronze

2023
Decanter World Wine Awards Bronze 2023

2023
Vintage

IWSC Bronze

2024
Decanter World Wine Awards Bronze 2024

Production

Made from Pinot Grigio grapes grown in the Valle dei Laghi, a valley with a sub-Mediterranean climate and medium fertile, well-drained soils. Grape yield is medium low (70 hl/ha). The grapes are softly pressed and fermented in stainless steel and a controlled temperature of 20 degrees Centigrade. The wine is matured in stainless steel tanks for 4 months before bottling. Vinification is carried out off the skins and the must is obtained from a soft crushing of the whole bunches, to prevent the pink colour of the skins from being extracted. Selected yeast and a controlled temperature of 20 degrees C are used to aid fermentation. Maturation for 4 months in stainless steel vats before bottling.

Tasting note

Lightly honeyed, spicy nose with subtle floral, apple and citrus notes. The palate is elegant with appealing herbal characters with subtle almond flavours balanced by minerality and lemon acidity. Good weight and texture through to the finish.

Food Match

Excellent with seafood risottos, baked fish and cold white meats.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Trentino DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Pinot Grigio 85%, Chardonnay 15%

Suitable for:
Vegan

Bottle Barcode:
NONE