

Corvàia

CORVÉE | TRENTINO D.O.C.

CORVÀIA | VINEYARD

Corvàia is a vineyard that is not afraid of heights: at 654 m above sea level, it is the highest Pinot Grigio in Italy.

The perfect sunshine, the drystone walls, which accumulate heat during the day and slowly release it during the night, the gentle ventilation, the vegetative balance, are the natural conditions that influence the organoleptic qualities of Pinot Grigio Corvàia.

CORVÀIA | WINE

The roots of the vines, clinging more to the living rock than to the soil, collect the porphyry mineral that distinguishes this wine for finesse, elegance and minerality.

The aromas of pear, peach and incense, the rich and complex taste persistence, the drinkability supported by acidity, the decisive nerve of this wine, give a freshness and preservability to this rare Pinot Grigio.

CORVÀIA | VINIFICATION

Manual harvesting in the third ten days of September, soft pressing, static decantation of the must, temperature-controlled fermentation in stainless steel tanks, lees aging for about 8 months in French oak second and third passage "tonnaux", bottle-ageing for about 6 months before selling.

Pinot Grigio

Corvàia, the vineyard that does not fear heights

vineyard name Corvàia

EXPOSURE South, South-East

surface area 0.8506 hectares

YEAR OF PLANTING

VARIETY Pinot Grigio

^{коотsтоск} Kober 5 BB

clones SMA 505, SMA 514, FR49-207

planting distances $1.50 \times 0.70 \text{ m}$

TRAINING SYSTEM Simple unilateral Guyot

PLANTING DENSITY 9,200 vines/hectare

PRODUCER Moreno and Alberto Nardin



CORVEE.WINE