



## I COSTALI PINOT GRIGIO IGT TERRE DEGLI OSCI 2022

From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.



**Production subzone:** Campomarino (CB)

**Surface area planted to vine:** 1,2 ha

**Grape varieties:** Pinot Grigio 100%

**Soil type:** Medium textured rich with mineral salts

**Altitude:** 80-100 m s.l.m.

**Planting year:** 2015

**Harvest period:** End of August

**Vine density per hectare:** 4.000

**Growing system:** Spurred cordon

**Yield per vine:** 2.5 Kg

**First harvest:** 2018

### The vinification:

Manual harvesting with selection of grapes at the end of August. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 16°-17° C for around 15-16 days. Aged in stainless steel "sur lies" and weekly "batonnage". Assembly and bottling in March.

### The wine:

Straw yellow colour. On the nose it reveals sensations of wild flowers, apple and citrus fruits. In the mouth it is pleasantly fresh and savoury, balanced and with good persistence.

### Serving combinations:

Courses with raw fish, milk products and fresh cheese. Vegetable and corn soups.

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75cl

Alcool  
% Vol

12,5 %

Serving  
temperature:

12° C