



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

PINOT GRIGIO TRENTINO DOC

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varieties that represent the unique history of winemaking in Trentino.

TASTING NOTES

Straw yellow with golden highlights. The bouquet on the nose is intense, with notes of pear and apple, jasmine and elderflower, with mineral overtones. The palate is rich, well-structured, with lively acidity and a persistent finish.

FOOD PAIRING

Perfect as an aperitif and to accompany first courses, seafood, and more elaborated dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Raoti
Vineyard size:	3 Ha
Soil composition:	Calcareous, pebbly, with good permeability and good organic substance
Training method:	Simple Trentino pergola
Elevation:	250 m a.s.l.
Vines/acre:	4,400/Ha
Exposure:	South west
Age:	26 years
Harvest time:	Mid September, manual harvest
First vintage:	90's
Production:	17,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	70% Stainless steel tanks and 30% barrique/ 15 days at 18°C
Type of aging container:	70% Stainless steel tanks and 30% barrique
Length of aging before bottle:	On the lees for 6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	0 g/L
Acidity:	5.5 g/L
Dry extract:	22.5 g/L

