

LE FRAGHE

SOVER- PINOT GRIGIO

GRAPES:	Pinot grigio
GROWING AREA:	Veneto region – Commune of Affi
AGE OF VINEYARDS:	16 years
ASPECT AND ELEVATION:	South-facing at 190 metres
TRAINING METHOD:	Spurred cordon
YIELD PER HECTARE:	90 q/ha
SERVING TEMPERATURE:	10-12 °C
RECOMMENDED GLASS:	Riedel, Grape series: 404/05
CELLARABILITY:	2-3 years

TECHNICAL INFORMATION

A light pressing of the clusters yields a free-run must of over 50%, and lack of contact with the skins prevents the rust-hued skins from tinting the juice. After inoculation with cultured yeasts, the wine ferments at 14-15°C in stainless steel fermenters, then passes some four months in steel in contact with the fine lees before being bottled.

SENSORY INFORMATION

A pleasing straw yellow introduces Sòver Pinot grigio, which then offers a clean-edged, elegant bouquet of striking balance between varietal notes of Golden apple, tropical fruit such as pineapple, and floral hints of wisteria and acacia blossom. Full bodied in the mouth, Sòver displays remarkably savoury flavours, judicious acidity, and velvet-smooth tannins, qualities that marry together to give the impression of absolute elegance.

SERVING SUGGESTION

This wine is ideal with antipasti, but enjoy it as well throughout the meal with first courses of fish, main courses of lighter meats, and with hard cheeses.