

SOUVIGNIER GRIS

PIWI viticulture, an incredible world that opens up infinite possibilities to tell a territory in an alternative and real sustainable way. Sauvignier Gris is one of these, the result of natural hybridization work between disease-resistant vine varieties and European varieties, including Riesling. The result is surprising, a powerful and pure story of the Lake Garda's terroir, made transparent by the naturalness of this wine.



Cuveè:

Souvignier Gris (100%)

Vineyard:

Cuveè from 4 vineyards located in various parts of the winery, with different soils, expositions and trellis systems:

- 1) San Verolo, Guyot, 4000 vines/ha, planting year 2016, exp WEST
- 2) Valpozzo, Guyot, 4000 vines/ha, planting year 2020, exp NORTH
- 3) Vernazze, single pergola, 4200 vines/ha, planting year 2021, exp SOUTH
- 4) Valpozzo, single pergola, 4200 vines/ha, planting year 2022, exp EAST

Vinification and maturation:

The PIWI varieties are characterized by a low number of treatments, almost always in stages of growth in which the bunches are not already present. For this reason the yeasts naturally present on the skins are healthy and in safe balance, and from the vineyard they pass to the cellar through the harvest manual in bins and whole pressing. Fermentation takes place completely spontaneous, except for temperature control. Once the transformation is finished, the new wine is decanted to cleanse itself of coarse solids, and subsequently rests in an amphora made of low transpiration terracotta, where it remains for a year in contact with its own yeasts and with those of previous vintages. In spring the wine is then bottled without filtration.

Wine description:

It has the ability to offer itself in the best way, whether served very cold, like a sparkling wine, in an aperitif between friends, rather than slightly chilled in an intimate dinner. In the first case it is vertical, direct and mineral, while when tasted fresh but not cold shows its best part, more rounder and complex, where however the great freshness determined by the acidity and minerality keeps it balanced. At a very cold temperature, notes of white flowers and citrus are perceived, while raising it the aromas give sensations of tropical and pulpy fruits with flavors of golden apple, hay and balsamic herbs such as thyme. Elegant progression and persistent for a long time on the palate. (Luca Gonzato)

Main analytical data:

Alcool: 13,6 %
Residual sugars: 0,8 g/l
Total acidity: 6,6 g/l
Total sulphure dioxide: 75 mg/l

Service temperature:

4-10 °C

Bottle production:

2000 per year

azienda agricola GENTILI
via Sant'Antonio 271
37013 - Caprino v.se - provincia di VERONA
tel +39 339 1651823
mail: info@cantinagentili.com
www.cantinagentili.com