



PINOT GRIGIO

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | PINOT GRIGIO

COMPOSITION | 100 % Pinot Grigio

PRODUCTION AREA |
Alluvial fans and hills of Aldeno and Calliano

CULTIVATION METHOD |
Guyot

HARVEST | Hand picked

VINIFICATION | Fermentation and aging
in stainless steel barrels at a low temperature

TASTING NOTES
Colour | Straw yellow
Aroma | Hints of minerals and fruits, mature pear
Taste | Dry, velvety, rich and lingering

ALCOHOL CONTENT | 12.5% vol.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 12°-13°C

MATCHINGS | As an aperitif,
paired with appetizers, soups, risottos,
cold meats and white meat