Nectarius
Pinot Grigio Dolomites Vineyards IGT

Grape variety: Pinot Grigio

Zone: Cornaiano, Oltradige hill at 435m a.s.l. on morainic-origin soils, clayey-gravelly. Optimal south-west sun exposure.

Cultivation: Guyot (espalier training).

Yield: 95 quintals/hectare

Vinification: Fresh destemmed grapes ferment in 600-liter ceramic amphorae. After three months of maceration keeping the must in contact with the skins, soft pressing follows. The wine then ages for several months in temperature-controlled stainless steel tanks. At the end of this period, it is bottled and further refined in bottle before release.

Harvest: Mid-September

Organoleptic Characteristics:
Color: Amber with coppery hues
Aroma: Complex, fruity with raspberry and tropical fruit notes
Favor: Rich, structured, slightly tannic, and persistent

Suggested Pairings: Perfect with fish dishes like steamed scampi and shrimp; this Ruländer pairs beautifully with scallops, stewed cuttlefish, and all fish-based first courses..

Serving Temperature: 10°-12°C