

MoS

MURIPIANI



VARIETY:	Pinot Grigio
AGE:	25 years
SOIL:	Calcareous, clayish
LOCATION:	Adige Valley - Zambana Vecchia, 220 meters amsl
EXPOSURE:	North-east
TRAINING SYSTEM:	Pergola trentina semplice (Local traditional training system)
PRODUCTION:	80 hl/hectare
HARVEST:	Manual, first ten days of September
VINIFICATION:	White-vinification, pressing of the grapes, fermentation and maturation in stainless steel