

With Tixè we want to describe the typical characteristics of a grape, Pinot Grigio, employing special techniques of vinification which can enhance its features harmonizing the fruit of the grape with the strong character of the clay soil of the hills around Palazzone.

Appellation:

Pinot Grigio Umbria I.G.T.

Terrain:

Sedimentary clay

Exposure North East

Hilly. Altitude 300 mt. above sea level

Grape varieties:

Pinot Grigio 100%

Yield:

80 quintale (8 tonnes) per hectare

Vinification:

Brief contact with the skins

A loose pressing of the whole grape

Fermented in stainless steel for 20 days at a constant temperature (20°)

First year of production: 2011

Tasting Notes:

Coppery color typical of the variety, intense on the nose with aromas of white fruit . Savory taste, good fullness, it has a long finish with a persistent return of fragrant fruit

Serving suggestions:

Soup of sea or lake fish and main courses with meat sauce.



TIXÈ Pinot Grigio Umbria igt