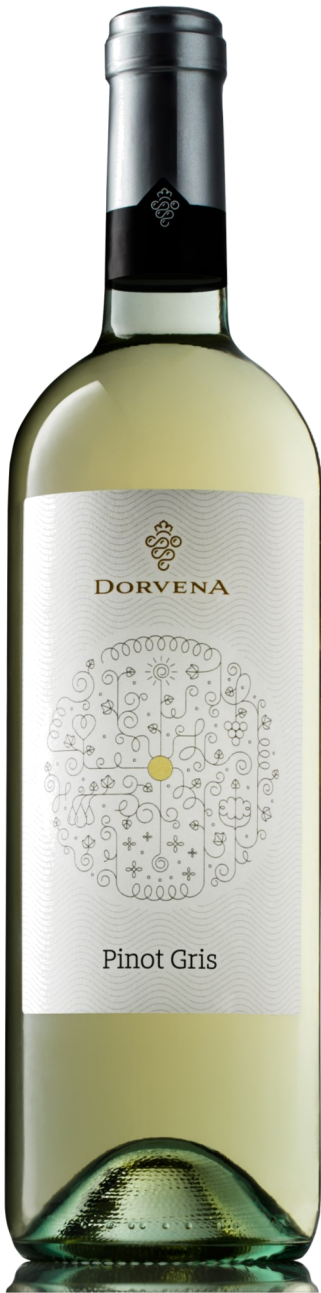




# DORVENA



## PINOT GRIS, IG DEALURILE ZARANDULUI

Grapes:	Pinot Grigio
Vineyard size:	30 ha
Production area:	Pâncota, province of Arad
Altitude:	200/230 m.a.s.l.
Position:	Hillside formed in the Quaternary period, allow good ventilation that promotes health of the grapes
Soil:	Argillaceous mixed with volcanic stones, rich in minerals and trace elements
Climate:	Average temperature excursion 15° with peaks of 20° during ripening
Training system:	Guyot
Planting density:	4,600 plants per ha
Yield per ha:	7 tons
Harvest:	First ten days in September, manual and mechanical
Storage time:	2/3 years
Bottles per box:	6
Bottle size:	750 ML



Pastel yellow with bright edges



The first impression of a well-kept garden of aromatic herbs evolves to reveal a clear mineral note.



Freshness and minerality emerge clearly from a sensuous yet invigorating body with balanced contours and perfect symmetry.

Here is a wine that lives up to its enviable reputation! Fashionable by definition, it never misses an appointment in society. It is equally welcome as a regular in the local wine cellar where old friends meet.

**Vinification:** The must obtained from gentle pressing is fermented in steel vats at a controlled temperature. The wine is fined on the lees for six months before bottling.



Originally from France, the variety is a bud mutation of Pinot Nero, and like all Pinot grapes is not easy to grow. It requires a tendentially cool environment and suitable soil. For this reason the variety initially gave poor results away from its native Burgundy. Over the years, however, it has acquired enthusiastic supporters in many other countries and has become one of the world's favourite and most common wine grapes.

Ideal as an aperitif or to accompany hors d'oeuvres, finger foods, fish and white meat dishes, in good company of course!

**Dorvena wines:** Pinot Noir, Fetească Neagra, Fetească Regală, Pinot Gris, Rosé

