

## SANDRO DE BRUNO PINOT GRIGIO FUMO (RAMATO)

The “Sandro De Bruno” Winery, run by Sandro Tasoniero and his wife Marina Ferraretto, was founded in 2002 with the aim of producing wines that best represent the character of the territory in which they are born. The vineyards are located in the area of Soave and Lessini Mountains, between Montecchia di Crosara and Terrossa di Roncà, volcanic lands at an ideal altitude and with an exposure perfectly suited to produce premium grapes. The view from the vineyards over the surrounding landscape is spectacular.

The high altitude allows us to obtain long-lived, healthy and local “extreme” wines. The thermal shock between day and night is very important: the heat of the day and the excellent exposure to light allow the grapes to ripen homogeneously, while the cold of the night allows to accumulate and retain the organoleptic substances. The altitude also allows to avoid any source of pollution and, thanks to the influence of the mountains of Vicenza and Verona, it ensures a greater and constant ventilation. The fresh and clean air allows to have a clear sky that, combined with southern exposure and Guyot slope farming method, facilitates photosynthesis by allowing a homogeneous insolation and a better maturation of the grapes.

### VITICULTURE

At about 600 meters above sea level on Mount Calvarina, after a series of sinuous hairpin bends, the vineyards can be seen, extended over 11 hectares of surface in long rows developed on volcanic soils. Mount Calvarina is one of the largest volcanic buildings in Verona, part of a majestic active volcanic complex that emerged from the ancient Tethys Sea, about 40 million years ago. The location of the vineyards with the altitude, the slope and the exposure offer the grapes and the wines great advantages and unique expressive peculiarities. The high altitude allows us to obtain long-lived, healthy and local “extreme” wines. The thermal shock between day and night is very important: the heat of the day and the excellent exposure to light allow the grapes to ripen homogeneously, while the cold of the night allows to accumulate and retain the organoleptic substances. The vineyards are farmed following the principles of Integrated and Sustainable Agriculture.



### VINIFICATION

Manual harvesting by small crates during the first decade of September.

Selection of the bunches and destemming, then cryomaceration in a closed press at 5 °C for 12 hours, followed by soft pressing. Decanting of the must, fermentation in stainless steel tanks, then preservation for 8 months of the noble lees by performing weekly bâtonnage.



SKU: 856260

Region	Veneto
Classification	Delle Venezie DOC
Vintage	2019
Grapes	100% Pinot Grigio
Vineyard	Single vineyard at 580 m a.s.l. in the Roncà - Monte Calvarina area.
Soil Composition	Volcanic soil
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel, after which the wine rests for 8 months on its fine lees with regular bâtonnage.
Alcohol	12.5%
Residual Sugar	2.5 g/l
PH	3.20 g/l
TA	5.8 g/l
Free SO2	<8 mg/l
Total SO2	80 mg/l

## TASTING NOTES

Pale pink color, bright and shiny. It moves in the glass with full consistency. The nose is rich and wrapping, with great complexity and elegance. Attractive bouquet, evolving from floral notes of orange blossom, acacia and daisy, towards ripe fruity hints of yellow peach, melon and tangerine. The mouthfeel is crispy, full and persistent, perfectly balanced by its freshness and enveloping flavour.

## PAIRING SUGGESTION

This elegant wine is the perfect choice for a summer evening. It pairs well with aperitifs, vegetable pies, salmon tartare and medium-aged cheeses. Great with Lobster Mac & Cheese.