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**MEZZACORONA**  
ESTATE BOTTLED



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MEZZACORONA**

**PINOT GRIGIO**  
TRENTINO DOC

Mezzacorona represents the pinnacle of Pinot Grigio in Italy. The vast and pristine estate offers over 110 years of tradition and sustainable practice producing consistent high-quality grapes. Mezzacorona Pinot Grigio is the original estate-grown and estate-bottled Italian Pinot Grigio.

[www.mezzacorona.it](http://www.mezzacorona.it)

f t i g p



# Pinot Grigio from Italy.

There are approximately 43,000 acres of Pinot Grigio grown in Italy. The North-East accounts for 82%, corresponding to 35,000 acres. Trentino Alto Adige has 17% of the total, that is 7,300 acres. The sole Trentino's area accounts for 13%, i.e. 5,800 acres.

Though Trentino-Alto Adige is by far the smallest of these regions, it distinguishes itself for the extraordinary overall grape-to-quality ratio of Pinot Grigio wine.

## When it comes to Pinot Grigio, Trentino offers a broad assurance of consistent quality across multiple price points for many reasons explained here.

### Trentino = The Perfect Place.

Pinot Grigio is an international varietal that has found its **ideal environment to grow in Trentino**, reaching peaks of distinction. The alpine climate has forged its character, making its aromas and fragrances strong and unique. Here, Mezzacorona owns vineyards in the most gifted cultivation areas which outshine in terms of terroir and micro-climates, producing grapes with the **perfect equilibrium of aromas/acidity/freshness**.

### Dolomitic Climate, Alpine Environment.

The Alpine climate found in Trentino provides a **wide difference in the day and night temperatures**. The average day time temperatures in Trentino are cooler, as are the nights, than in other regions which are either plane and/or closer to the sea. In Trentino, this temperature excursion results in a higher level of final acidity which imparts the **freshness and lift to the wine**. Pinot Grigio is a delicately flavored grape and maturity is something that can come quickly with too much heat. Moderation of day time temperatures results in **even ripening and full development** and **preservation of the delicate aromas** which are emphasized by the pleasant acidity of Trentino Pinot Grigio.

### Limestone rich soils, preserving the grapes during development.

The soils in Trentino are mostly that of **decomposed rock with limestone, or Dolomiti**. These poorer soils force the vine to work harder in the growing season and reserve its energy for reproduction with the development of grapes and sugar to nurture the seeds.

### The Adige Valley breezes.

Mountain breezes spanning over the Adige River Valley – a river that rises in Alto Adige and flows along all of Trentino – typically help to keep humidity down. Too much humidity compromises a grape like Pinot Grigio and in the worst case can result in molds or mildew. This is especially true of Pinot Grigio with its tight clusters that can literally explode with too much rain, and not enough drainage, or wind to dry them off. **The low humidity level that we have along the Adige River Valley prevents this and guarantees healthy and vigorous grapes.**

### The "pergola" cultivation system.

The pergola is the **traditional** cultivation system of Trentino which offers many advantages: its tilted and expanded leaf surface favors a **good absorption of light** for energy production – sugars in this case, as the leaf wall is like a photovoltaic panel. It also acts as a cover from direct light, to **avoid burning in the final ripening stages**. Mezzacorona has adopted this system and has improved it year after year to achieve the **highest level of health of the bunches and the overall quality of the grapes**. This cultivation system involves only manual labor, especially during harvesting operations.

### Hand-Harvested.

Compared to other neighboring areas, where most of the grapes are mechanically harvested, **Mezzacorona Pinot Grigio is 100% hand harvested**. So, we have no crushed berries, hence we experience no oxidation of flavors nor loss of aromas. Also, **the hygiene of the grapes is completely well-preserved**. Manual harvest is particularly important in "difficult" vintages, when weather conditions expose the vines to phyto-hygienic risks. By selecting bunch by bunch, the Mezzacorona growers only send to the winery the healthy grapes and leave behind the bad ones.

### Later harvest.

Pinot Grigio in Trentino is harvested on average between 10-12 days later than in other areas. This longer maturation allows **better physiological development of flavor, aromas and potential alcohol** in the form of sugar at harvest.

### Mezzacorona High Quality Standards Control the Yield.

The Mezzacorona system requires the grapes to be **evaluated based on very strict quality criteria**.

The main indicator is the sugar level at harvest which, when met, allows for a perfect balance between aromatic profile, acidity level and freshness. Each growing area is unique, with diverse exposure to environmental variables and consequently different potentials. Based on this knowledge, Mezzacorona controls production yield of each area targeting its high-quality standard, within the overall parameters of Trentino DOC regulation.

### Pinot Grigio Trentino DOC

Mezzacorona is able to guarantee that our Pinot Grigio Trentino DOC always shows constant quality, year after year, vintage after vintage, bottling after bottling, batches by batches. **We preserve the quality and authentic essence of Trentino in every bottle.**



# PINOT GRIGIO

## TRENTINO DOC

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Flowing from the Italian Alps that surround our winery, the Adige River has carved a sunny alpine valley, prized for its hillside vineyards. In this pristine environment Mezzacorona has been crafting Estate Grown wines of elegance, harmony and balance since 1904.

### PRODUCTION AREA

Our Pinot Grigio is cultivated in immaculate vineyards along the Adige valley surrounded by the magnificent Italian Alps.

### VINIFICATION

Cultivated using the traditional pergola style, the grapes are entirely hand harvested at optimum ripeness to produce a perfectly balanced crisp and fresh Pinot Grigio.

### CHARACTERISTICS

A delightful Pinot Grigio to be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

### ALCOHOL CONTENT

12,5%

### PAIRINGS

With its elegant fresh savor, our Pinot Grigio is the perfect complement to appetizers, soups, pasta, white meats and fish.

### SERVING TEMPERATURE

50-54°F

