



LEFIOLE

ELIVIA

OLTREPÒ PAVESE PINOT GRIGIO



Pinot Grigio is easy to find all over northern Italy where fresh terrain and good temperature ranges bring out its finesse. Our vineyards are situated in Montalto Pavese, one of the most important wine regions of the Oltrepò Pavese, at an altitude of 400 metres. Montalto has the good fortune of benefiting from both a warm breeze and fresh air from the Apennines, guaranteeing a balanced ripening process, resulting in the highest technological quality and the richest aromas.

Fermentation takes place at a low temperature and lasts around 20 days. Afterwards, the wine ages for 4 to 5 months on its fine lees via the bâtonnage technique, enabling it to become even more elegant and full bodied.

VARIETY	100% Pinot Grigio
TERRAIN	Chalk
SUN EXPOSURE	South-East
VINE SPACING	4500 vines per hectare
TYPE OF CULTIVATION	Espalier, Guyot pruning
YIELD PER HECTARE	80 cubic litres per hectare
HARVEST	Manual, early September
WINE MAKING	Soft grape pressing and fermentation at low temperatures
WINE AGING	6 months in steel tanks
COLOUR	Intense straw-yellow with hints of copper
FRAGRANCE	Pulpy yellow fruit, exotic fruits, white flowers
PALATE	Full bodied with a distinct freshness
ALCOHOL	13,5%
TASTING NOTES	Serve at a temperature of 10-12°C
WINE PAIRING	Aperitif, cheeses, lean cold cuts, fish dishes
BOTTLES PRODUCED	4000

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