



Lo Triolet Pinot Gris D.O.C.

(PEE-noh GREE)

Lo Triolet's Pinot Gris instantly reveals the impeccable quality winemaker, Marco Martin, aims to achieve. His style embraces a palpable mouth feel—a pleasant oil and glycerine, both on the nose and palate of all his wines. This Pinot Gris is an enigma, with extreme taut minerality on the nose, while the palate dances with exotic nuances, including honeysuckle, papaya, lemon verbena, Meyer lemon oil, gunpowder, and gravel dust.



LOCATION

Valle d'Aosta, Italia.
(12 km outside of Aosta)
5 hectares. 850 meters.



SOIL

Sand. White clay.



ESTATE

Lo Triolet.
(lo TREE-oh-lay)



VINE

Guyot.
9,000 vines per hectare.
0.7 bottle per plant average yield.



WINEMAKER

Marco Martin.
(MAHR-koh mahr-TEEN)



VINIFICATION

25% maceration on skins for one day.
All put together in temperature controlled
stainless steel tanks. Pumped throughout
for four months.



VARIETALS

100% Pinot Gris.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

540 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Antipasti, seafood, and penne
with a white truffle cream sauce.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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