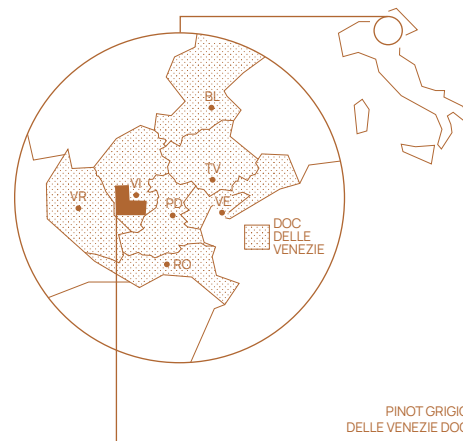


Pinot Grigio

Pinot Grigio
delle Venezie DOC



This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



PINOT GRIGIO
DELLE VENEZIE DOC

	SIGHT Straw yellow.	SMELL Embracing the lushness of golden apples intertwined with the delicate essence of William pears.	TASTE Exuding elegance and displaying enduring qualities due to aging in concrete tanks.	 Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish
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TECH INFO	ORIGIN This grape variety is cultivated by the family since the seventies.	AVERAGE AGE OF VINES 20 years
	REGION OF PRODUCTION On the foothills of Montebello area.	HARVEST End of August.
	SOILS Alluvial, with calcareous rocks	WINEMAKING The grapes are fermented in stainless steel at 18 °C and mature in stainless steel until January, with weekly battonage.
	GRAPE VARIETY Pinot grigio 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 13%	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine displays delicate notes of pear and white flowers. The palate is dry, with a crisp refreshing acidity, very pleasant in the finish.</p>
	SUGAR RESIDUAL 4 gr/lt		
	TOTAL ACIDITY 6 gr/lt		
			SERVING At 10-12 °C
			PAIRINGS Perfect with egg-based dishes, seafood, vegetables.
			VOLUME e 750 ml

