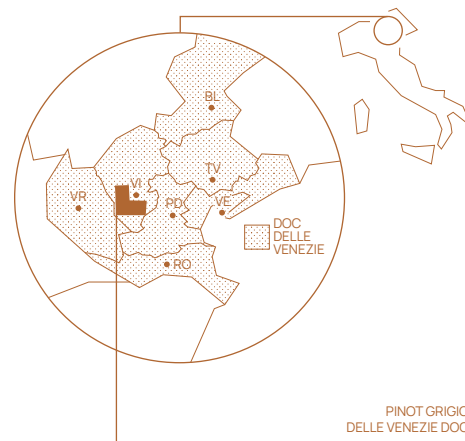


# Pinot Grigio

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

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



ANALYTICAL CHARACTERISTICS	<b>ABV</b> 13%	ORGANOLEPTIC PROPERTIES	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.
	<b>SUGAR RESIDUAL</b> 4 gr/lit		<b>SERVING</b> At 10-12 °C
	<b>TOTAL ACIDITY</b> 6 gr/lit		<b>PAIRINGS</b> Perfect with egg-based dishes, seafood, vegetables.
			<b>VOLUME</b> e 750 ml