



CAMPE DHEI

PINOT GRIGIO

VENEZIA DOC

WINE NAME

Pinot Grigio
Venezia
Denominazione Origine Controllata

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Veneto region, provinces of Treviso and Venice

POSITION AND TYPE OF SOIL

Medium-textured sandy soils. The vineyards are cultivated on land skirting the river Piave, where the climate is continental

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12.5% vol.

RESIDUAL SUGARS

3.7 g/l

ACIDITY

5.2 g/l

WINE MAKING PROCESS

Traditional white wine vinification, refining on fine lees for 6 months

CAPACITY / BOTTLE SIZE

0.75 lt.

SERVING TEMPERATURE

10-12 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

Brilliant yellow with delicate copper reflections

BOUQUET

A bouquet with deep, fruity aromas. Elegant notes of white-fleshed peach enriched by delicate floral hints of broom

TASTE

The taste is full and harmonic, with a mouthfeel that confirms good structure. The softness on the palate is balanced by good acidity that makes it pleasantly fresh

MATCHES WITH

Pinot Grigio Campe Dhei is an elegant but also easy-to-pair wine. Ideal with light dishes that conjure up the sea, like fried fish, or with fresh appetizers seasonal vegetables. It also goes well with sapid, mature cheeses