



PINOT GRIGIO

DELLE VENEZIE

Denominazione di Origine Controllata



WINE NAME

Pinot Grigio
delle Venezie
Denominazione di Origine Controllata

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Delle Venezie DOC Area

POSITION AND TYPE OF SOIL

The vineyards are cultivated on the plain, in clayey soils of medium fertility. The climate is mild, for the most part mitigated by sea breezes

WINE MAKING PROCESS

Selection of grapes in the winery followed by soft pressing and controlled-temperature fermentation with selected yeasts

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

4 g/l

ACIDITY

5.2 g/l

CAPACITY / BOTTLE SIZE

0,75 lt.

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

Pale yellow in colour with light greenish highlights

BOUQUET

An intense, fruity bouquet with delicate notes of pear

TASTE

A young, modern wine with a fresh, harmonic palate

MATCHES WITH

Excellent as an aperitif, it should be served chilled with light dishes and seasonal salads garnished with pine nuts and herbs. An easy wine to pair, it is also ideal with fish and seafood dishes