

PINOT GRIGIO
DELLE VENEZIE DOC

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 located on the plain, in clayey soils of medium fertility. They skirt the river Piave, where the temperate climate allows optimal growth of vines

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

4 g/l

ACIDITY

5.2 g/l

WINE MAKING PROCESS

Harvesting of grapes in the vineyard followed by selection of grapes in the winery. Soft pressing and controlled temperature

CAPACITY / BOTTLE SIZE

0,200 lt. - 0.75 lt.



COLOUR

Pale yellow in colour with brilliant greenish reflections

BOUQUET

The complex bouquet comes through on the nose, with distinct floral and fruity hints. Classic notes of pear and lemon usher in delicate hints of hawthorn and broom

TASTE

Sapid and dry on the palate. A harmonic wine with a good structure; the mineral note is balanced by ideal softness

MATCHES WITH

It goes well with light vegetable risottos, young cheeses and grilled fish dishes. More in general, it is ideal served with light appetizers for an informal aperitif

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

