

PINOT GRIGIO

DELLE VENEZIE DOC

Vino Spumante Brut

WINE NAME

Pinot Grigio Spumante delle Venezie
Denominazione di Origine Controllata

WINE TYPE

Brut Spumante Wine

LOCATION OF THE VINEYARD

Triveneto (in the DOC winegrowing areas
in the province of Venice)

POSITION AND TYPE OF SOIL

Medium-textured soils, located along the
Alpine foothills where the climate is
largely temperate and mild

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

6-8 g/l

ACIDITY

6 g/l

WINE MAKING PROCESS

Selection of grapes in the
winery, soft pressing and
controlled temperature. Initial
fermentation at 16 °C and
secondary fermentation using
the Charmat method.

CAPACITY / BOTTLE SIZE

0.75 lt.



COLOUR

Bright straw yellow in colour

BOUQUET

Vivid fruity aromas characterise this
wine. Pineapple notes come
through on the nose along with
more subtle hints of lemon and
banana, evolving into floral jasmine

TASTE

The taste is soft and harmonic. In
the mouth, the freshness of lychee
emerges in symbiosis with the
softness of broom notes

MATCHES WITH

Perfect with all courses, it is ideal as
an aperitif served with fancy
appetizers and nibbles. It also goes
well with grilled fish dishes, soups
and seafood risottos

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C