



WINE NAME

Pinot Grigio delle Venezie Denominazione di Origine Controllata

WINE TYPE

Organic still wine

LOCATION OF THE VINEYARD

Pinot Grigio DOC Area

POSITION AND TYPE OF SOIL

Clayey plain of medium fertility. The vineyards are cultivated on organic farmland skirting the river Piave, where the generally humid climate allows optimal growth of vines

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

2 g/l

ACIDITY

5.2 g/l

WINE MAKING PROCESS

Selection of grapes in the winery followed by soft pressing and controlled temperature

CAPACITY / BOTTLE SIZE

0.75 lt.



COLOUR

Attractive pale yellow with greenish highlights

BOUQUET

Delicately fruity on the nose with hints of white flowers and subtle citrus notes

TASTE

Fresh and sapid on the palate, it has an elegant, persistent structure

MATCHES WITH

It goes particularly well with sweet Italian cured ham, young cheeses and raw mushrooms. A light, versatile wine for all courses

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C



