



PINOT GRIGIO DELLE VENEZIE

Denominazione di Origine Controllata

TYPE: Still white wine

GRAPE VARIETY: Pinot Grigio 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

VINIFICATION: White vinification of grapes through soft pressing. To avoid acquiring a typical copper colour the must does not lie on the skins. After soft pressing it is transferred into steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Luminous straw colour. The clean, intense scent has pleasant floral hints and typical pear and apple aromas. The flavour is full and well-balanced with refreshing sapidity.

SERVING SUGGESTIONS: Delicious with fish salads and fish or shellfish first courses. Great also with white meat and poached fish.

ALCOHOL: 13.0% Vol.

SERVING TEMPERATURE: 8-10 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 or 12 x 75, 150 CL