



Pinot Grigio “Blush” DOC delle Venezie

WHITE WINES



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Hills east of lake Garda.

Grapes: From grapes “Pinot Grigio” (100%) vinified with the natural gray color (grey = grigio). System of growing: traditional with pergola and espalier

Soil Composition: Grounds of glacial and alluvial origin.

Vinification and Production System: 5 days maceration with the skins to get the original gray grape color, separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry wine, aromatic, suitable for every occasion.

Color: Light rose’.

Bouquet: Typical, delicate and fine.

Taste: Dry, intense and armonic

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Excellent aperitif, it goes perfectly with hors d’oeuvres, light dishes and grilled fish.

TECHNICAL DETAILS:

Total acidity: 5,30 g/l

Sugar: 8,00 g/l

Total SO2: 86 mg/l

Free SO2: 32 mg/l

Net dry extract: 21,8 g/l

Volatile acidity: 0,18 g/l