

“Blush”

Pinot Grigio delle Venezie DOC



Alcohol: 12.5% vol.

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

Grapes: From grapes “Pinot Grigio” (100%) vinified with the natural grey 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.70 g/l	0.18 g/l	96 g/l	27 g/l	23.0 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM