

# “Carlo Lenotti”

## Collezione Pinot Grigio delle Venezie DOC



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hills east of Lake Garda.

**Grapes:** From selected white grapes “Pinot Grigio” (100%). System of growing: traditional with pergola and espalier.

**Soil composition:** Grounds of glacial and alluvial origin.

**Vinification and Production System:** Short maceration with the skins, immediate 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 white wine, aromatic, suitable for every occasion.

**Color:** Light straw-yellow.

**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	0.20 g/l	96 g/l	28 g/l	22.5 g/l

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