

Pinot Grigio

delle Venezie DOC



Alcohol: 12.5% vol.

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

Grapes: From 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: Initial soft pressing of the grapes, 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 | 22.0 g/l |

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