



Pinot Grigio IGT Veneto

PRODUCTION AREA

Treviso and Venice

GRAPE VARIETY

Pinot Grigio

WINE PRODUCTION

After soft treading of the grapes, fermentation in steel tanks at a controlled temperature for about 10 days. Then maturation for about 1 month and bottling. After fermentation, followed by a stop on the lees, followed bottling.

ANALYTICAL DETAILS

Total acidity : 5,80 g/l

Alcoholic degree: 12,50%

ORGANOLEPTIC NOTES

Colour bright straw yellow. Its bouquet smells as white-fleshed fruit, especially pear and golden delicious apple. Spicy finish.

Taste dry, assertive, full-bodied, well-balanced and savoury.

A particularly good match for fish, seashell, risottos and baked vegetables.

Serving temperature: 11 to 13 °C.

