

PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINIFICATION

The grapes are destemmed and pressed. The must undergoes a slight cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

TASTING NOTES

It is a fragrant and fruity wine, but definitely not one lacking in structure. On the nose it offers floral sensations that recall the scent of acacia blossom, along with pear-like hints. It is an easy drinking wine, fresh and intense and with excellent balance.

FOOD PAIRINGS

Ideal with starters, delicate pasta dishes, fish, white meat. To be served at 10 -12° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area

Region of Veneto,
Trentino and Friuli

Alcohol by volume

12%

Grape/Blend

Pinot Grigio

PH

3.10

Total acidity

5.50 g/l

Harvesting Period

Mid September

Residual sugar

7.50 g/l