

PASQUA



PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINIFICATION

The harvested grapes undergo a soft pressing. The must obtained is clarified at a temperature of 8-10 ° C for 12 hours. The fermentation is carried out by selected yeasts and takes place in steel tanks with constant temperature control (16-18 ° C). 30% of the wine ends alcoholic fermentation in French oak barrels and continues the maturation in Tonneaux of second usage for about 3 months.

TASTING NOTES

A fruity, intense wine with a strong character. The color is straw yellow tending to golden. On the nose it displays floral and fruity notes reminiscent of white peach with shades of Williams pear and tropical fruit. On the palate it is complex, intense and balanced, revealing notes of toasting, hazelnut and vanilla, all aromas deriving from aging in wood.

FOOD PAIRINGS

Fish appetizers, shellfish and clams, fish-based first courses, white meats and sushi.



Geographic area
Veneto

Alcohol by volume
12%

Grapes/Blend
Pinot Grigio 100%

PH
3,12 g/l

Total Acidity
5,50 g/l

Harvest period
Mid september

Residual sugar
5,05 g/l