

Pinot Grigio

D.O.C. DELLE VENEZIE



GRAPES

Pinot Grigio

PRODUCTION AREA

DOC delle Venezie area

ASPECT AND ELEVATION

200 meters above sea level

SOIL TYPE

Alluvium containing rocks, gravel and sand

TRAINING SYSTEM

Spurred cordon

PLANTING SYSTEM

High

HARVEST PERIOD

Last ten days in August

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

2 g/ lit

TOTAL ACIDITY

5,5 g/ lit

SERVING TEMPERATURE

8°- 10° C

RECOMMENDED GLASS

Long-stemmed wine glass

AGEING POTENTIAL

Three Years

FORMAT (ml)

750

WINEMAKING PROCESS

The grapes are gently pressed and the subsequent wine-making process takes place off the skins, with fermentation of the must at 17°C to 18°C. Fine sediment is left in with the wine at approximately 12°C to 13°C until the spring, to give it a more velvety and layered structure.

TASTING NOTE

It is a rich, bright straw yellow colour. There are hints of orange blossom in the elegant fragrance, alongside fresh, fruity scents of apple, pear and exotic fruit and subtle nutty tones. It is dry, graceful and rounded on the palate, with a delightful touch of bitterness.

SERVING SUGGESTIONS

It is ideal with flavoursome seafood hors d'oeuvre or risotto, fish soup and stewed salt cod.