



Pinot Grigio Delle Venezie Blush DOC

Grapes Variety
100% Pinot Grigio.

Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

Vinification and maturation

Cold maceration for approximately one night in contact with the skin in stainless steel press-machine in a completely sealed environment. Then white grape wine-making technique proceeds followed by alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

Alcohol
12,00 % vol.

Features

Colour: blush, pinkish with copper hints.

Nose: pleasantly fruity with notes of pear, rose and a little of spicy.

Flavour: soft , agreeable and well balanced.

Pairings

Enjoy as an appetizer or with fish, white meats, thick soups, egg-based dishes and pasta.

Serve at: 10-12°C. (50-54°F).