



Pinot Grigio Delle Venezie 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

Soft pressing of the grapes with immediate separation of the must from lees.
Alcoholic fermentation at a supervised temperature with selected yeasts.
Further steel refinement.

Alcohol
12,50 % vol.

Features

Colour: bright straw yellow fading to green.
Nose: Delicate, pleasantly fruity with notes of apple, white fruits.
Flavour: Pleasant, mineral 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).