



PINOT GRIGIO VENEZIA

Denominazione di Origine Controllata

TYPE: Still white wine

GRAPE VARIETY: Pinot Grigio 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

PLANT DENSITY: 3,800 plants per hectare

GRAPE YIELD: 11,000 kg per hectare

VINIFICATION: White vinification of grapes through soft pressing. To avoid acquiring a typical copper colour the must does not lie on the skins. After soft pressing it is transferred into steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Bright straw colour. On the nose the scent is intense and clean: elegant floral and citrus hints are added to the classical hints of pears and Golden Delicious apples. The flavour is full, intense and well-balanced, with fresh, elegant minerals.

SERVING SUGGESTIONS: Goes ideally with herbal dishes, entrees, fish and all types of cheese.

ALCOHOL: 13.0% Vol.

SERVING TEMPERATURE: 10-12 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 x 75 CL