

PINOT GRIGIO

DENOMINAZIONE DI ORIGINE CONTROLLATA DELLE VENEZIE

WHITE WINE
PRODUCT OF ITALY
Net. Cont. 750 ml



Grape variety: 100% Pinot Grigio

Origin: Veneto area

Winemaking: It is obtained from healthy, selected grapes through three days of whole maceration in steel vats. After alcoholic fermentation, the wine is decanted into steel tanks to complete fermentation (after an initial decanting stage). Later on, the wine is filtered, decanted and bottled.

Storage and Ageing: In a humidity-controlled cellar at a temperature of 10-12° C. Best drunk when young.

Color: Straw yellow.

Bouquet: Pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

Flavor: This wine is dry, velvety, tasty and fruity with a slight after-taste of bitter almond; it is well-bodied and harmonic, and has good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol content: 12% vol.

Optimal serving temperature: 10-12° C

Pairings: This wine is excellent as an aperitif and ideal with seafood salads and main courses based on fish and crustaceans. It is perfect with white meats and boiled, grilled or fried fish.

Packaging: in 75 cl Bordolese bottles