

Pinot Grigio delle Venezie D.O.C.



AREA OF PRODUCTION

Select vineyards located in the Eastern region of Verona in the Pinot Grigio DOC area.

GRAPE VARIETY

100% Pinot Grigio

SOIL

Highly calcareous. Altitude: 300mt above sea level

TECHNICAL DATA

12% ABV

6.5g/L total acidity

4.5g/L residual sugar

VINIFICATION

Following a careful selection of the grapes in late August, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing takes place followed by alcoholic fermentation with select yeasts for 10 days to preserve the natural 100% Pinot Grigio fruit and imitable freshness of the wine.

FLAVORS

On the palate, delicate notes of melon, orange blossom and mango end with a gentle acidity. A round, lightly floral wine with a fullness and spice that brings lots of appeal.

TOTAL PRODUCTION

330,000 bottles

TASTING NOTES:

Superb in the warm months with light salads, grilled fish and marinated white meats. Best enjoyed at 10°C.

