



PINOT GRIGIO D.O.C. DELLE VENEZIE

It's a white wine renowned for its extraordinary elegance and refined simplicity. Its distinctive straw-yellow colour with greenish reflections captures the eye, preparing the palate for a unique sensory experience. Upon first sip, an aromatic bouquet emerges, swiftly followed by a profound freshness and light acidity.

To be served at 8 – 10 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	D.O.C. delle Venezie
TYPE	still
COLOUR	straw-yellow colour with greenish reflections
AROMA	as time goes by, its intense aroma acquires a characteristic note of dried hay
FLAVOUR	elegant with a slight acidity, well-balanced and full-bodied

AGRONOMIC DATA

GRAPES USED	Pinot Grigio 100%
VINEYARD LOCATION	northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late August

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5.5 g/l

OTHER DATA

GASTRONOMIC COUPLING	excellent with seafood starters, fish soups, risottos and shellfish. Also recommended with white meats and eggs.
SERVING TEMPERATURE	8 – 10°c
CONSERVATION	keep in a cool place, away from heat and light