



PINOT GRIGIO

Venezia DOC



PROFILE:

FLOREALE	■	■	■	■	■
FRUITY	■	■	■	■	■
MINERALITY	■	■	■	■	■
SMOOTHNESS	■	■	■	■	■
AROMATICITY	■	■	■	■	■



BALLOON



10°C

SERVING
TEMPERATURE



750ml

BOTTLE
FORMAT



12%

ALCOHOL



4g/l

RESIDUAL
SUGAR



5,40g/l

TOTAL
ACIDITY

Vineyard location: Tezze di Piave, in the province of Treviso.

Altitude: 40 m. above sea level.

Soil composition: pebbly.

Grape variety: Pinot Grigio.

Growing system: Sylvoz.

Harvest time: beginning of September.

Vinification and Ageing:

- cold maceration for a few hours.
- soft pressing and cleaning of the must by cold static decantation.
- alcoholic fermentation with selected yeasts.
- filtering wine at the end of fermentation and aging in steel tanks.
- bottling and then wine left to age in the bottle for a few months in conditioned warehouse.

Color: straw yellow.

Aroma: fruity with notes of unripe peach and apple, floral with notes of elderflowers. With time, it becomes more complex.

Bouquet: savory, lively and persistent.

Serving suggestions: lively wine, excellent when matched to light and delicious dishes, soups and eggs. It goes very well with fish dishes.