

# Pinot Grigio

## Denominazione DOC Delle Venezie

**Category:** White wine

**Grapes:** Pinot Grigio

**Area:** Regional Park of Colli Euganei Veneto

**Soil profile:** clayey-calcareous of volcanic origin

**Harvest:** beginning of September, manual harvest in small cases.

**Vinification:** Soft-pressing of grapes, cold decanting of the must before fermentation. Fermentation process at controlled temperature for approx. 8 days, followed by a period of decantation on the lees and finally draw-off the wine

**Color:** deep straw yellow with light gold nuances

**Bouquet:** little green note at the beginning, then fruity with citrus note

**Palate:** full-bodied and elegant with a light note of ripe fruit

**Ideal food pairing:** very good as aperitif and with soups, fish and white meat

**Storage:** Like all wine it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

**Technical Data:**

Service temperature: 8° – 10° C

Alcohol: 12,5% by vol.

Residual sugar: 3,2 gr./lt.

Total acidity: 5,5 gr./lt.

**Recommended glass:** Tulip

**Available size:** 0.75 lt

