

Pinot Grigio DOC delle Venezie

Our organic Pinot Grigio is the classic expression of this grape, typical of our region: thanks to its freshness and its tempting taste, it is a wine that can be easily enjoyed every day. Its fragrances of peach and apricot, and its delicate and velvety taste, harmoniously balanced also by unique minerality of our terroir, makes it the type of wine that invites the second glass.

TECHNICAL INFORMATION

Classification	Pinot Grigio DOC delle Venezie
Grape varieties	Pinot Grigio
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	Soft pressing and fermentation at controlled temperature in thermo-conditioned stainless steel tanks for 12 days at 16-18° C. Ageing in steel tanks for 5-7 months.

ANALYTICAL FEATURES

Alcohol	12,50% alc. / Vol
Total acidity	5-6 gr. / l

TASTING NOTES

Perlage and color	Straw-yellow color with golden reflections.
Bouquet	Distinctive fragrances of peach and apricot.
Taste	Its fresh and aromatic notes are harmoniously balanced by its peculiar minerality and fascinating acidity.
Food pairings	Perfect with all the appetizers, with pickles in particular.
Serving temperature	10-12° C

ON WINE LIST

Name	Pinot Grigio DOC delle Venezie - Organic and Vegan Wine
Number	ART. 469

