



PINOT GRIGIO DELLE VENEZIE DOC

Denominazione di Origine Controllata

TYPE OF WINE Still white wine

AGRONOMICAL FACTS

Grape varieties:	Pinot Grigio
Cultivation area:	Veneto, Italy
Soil:	clay and limestone of volcanic origin
Training system:	Cappuccina
Density stems/ha:	approx. 3800 stems/ha.
Hectare yield:	approx. 160 q./ha.
Harvest:	manual harvesting in bins, second half of August

OENOLOGICAL FACTS

Vinification:	storage of the bins at cold temperature for one night, soft pressing with nitrogen saturation, fermentation in steel vats at controlled temperature 14-16° C, following racking and resting on fine lees until bottling
Ageing:	in steel vats for some months, after that at least three months in bottles

TASTING NOTES

Color:	straw yellow with light golden shades
Bouquet:	the bouquet opens with a herbal note followed by fruity hints of ripe apple and banana
Taste:	full-bodied, soft, fresh and a good persistence with notes of ripe fruit aftertaste
Pairing:	ideal as an aperitif, with fresh cheese, fish dishes, turkey, chicken and veal. Great wine to accompany sushi, especially salmon
Storage:	it maintains its aromatic characteristics for 1 - 2 years. Like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources

Service temperature:	8° – 10° C
Alcohol content:	12% by vol.
Residual sugar:	3,2 gr./lt.
Total acidity:	5,5 gr./lt.

