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PINOT GRIGIO BLUSH DELLE VENEZIE D.O.C.



APPELLATION

Delle Venezie D.O.C.



AREA

North-eastern Italy



GRAPES

Pinot Grigio



ALCOHOL LEVEL

12.5% vol.



SIZE(S)

750ml



SERV. TEMPERATURE

8° - 10° C (46° - 50° F)

VINIFICATION AND AGEING

The grapes are harvested, crushed and gently pressed. The juice is then fermented at a controlled temperature of about 18° C (64° F) to best preserve the sensory characteristics of the wine. Subsequent injection of selected yeasts ensures the development of distinctive flavors and provide balance.

COLOR

Delicate pink with inviting coppery reflections.

BOUQUET

Fine and delicate aroma of rare elegance, pleasantly supported by fruity and floral notes.

PALATE

Delicately dry, with excellent balance, the flavor shows structure and good freshness. The finish is caressing with a clean and persistent fruity aftertaste.

FOOD PAIRINGS

Its fresh and elegant flavor makes it ideal for light appetizers, delicately flavored pasta and rice dishes, grilled fish or even white meats.

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