



Pinot Grigio



APPELLATION

Delle Venezie DOC



AREA

Venezie
(North Eastern Italy)



GRAPES

Pinot Grigio



ALCOHOL LEVEL

11% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18° C (64° F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavours.

COLOUR

Appealing straw-yellow colour with delicate reflections in which extremely fine and subtle tonalities of green are perceptible..

BOUQUET

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse.

FLAVOUR

Remarkably soft, lightly dry yet extremely fresh. It also offers a delicious reminder of the original grape. Its light and elegant structure makes this an unusually refined and aristocratic wine.

SERVING TEMPERATURE

To be served at 10 - 12° C. (50 - 54° F.).

FOOD MATCHES

It combines particularly well delicate appetizers, pastacourses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.