



Pinot Grigio Blush



APPELLATION

Delle Venezie IGT



AREA

Delle Venezie area



GRAPES

Pinot Grigio



ALCOHOL LEVEL

12% 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

Inviting copper colour.

BOUQUET

A fine and delicate aroma of rare elegance, pleasantly supported by fruity and flowery notes.

FLAVOUR

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

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

Its fresh, elegant flavour makes it an ideal match for light appetizers, delicately flavoured pasta and rice dishes, grilled fish or even white meats.