

Pinot Grigio DOC delle Venezie



Region. Veneto and Friuli Venezia Giulia.



Grapes. Pinot Grigio from best situated hillside vineyards in Veneto region.



Vinification. Hand-picked and machine-picked grapes. Soft pressing and fermentation in white at controlled temperature (14-15 °C). The wine is then stored in special stainless-steel tanks until bottling.



Tasting Notes. Light straw color with greenish reflections. Fine, elegant, clean and intense aroma, dry flavor with pleasant green apple aftertaste.



Analysis. Alcohol 12% Vol; Total acidity 5,8 g/l; Residual sugar 5,5 g/l.



Food Pairings. Excellent as aperitif, with hors d'oeuvres or with sea food salads and fish dishes. Perfect with meats and light meals. Serve chilled at 8 - 10 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt), 375 ml (in box of 24 bt), 250 ml (in box of 30 bt); 1L (in box of 6 bt); 1,5L (in box of 6 bt).

