

Pinot Grigio



WINE

Pinot Grigio

COUNTRY

Italy

REGION

North East Italy

APPELLATION

DOC delle Venezie

GRAPE

Pinot Grigio

VINEYARD

The Vallagarina and Adige valleys in Trentino, in the heart of the Dolomites, and in some of the best winegrowing areas in the Veneto.

VINIFICATION

In line with tradition in North-East Italy, this wine is produced in the pale straw and not the copper-coloured version. Grape harvesting time is established by testing the grapes to measure their degree of ripeness. The grapes are harvested when the intensity of their aromas reaches its peak. They are very gently pressed and the must fermented in heat-controlled tanks at a temperature of around 20°C. Before bottling, the wine is finished in stainless steel tanks and not in wood, at relatively cool temperatures, to preserve its typically fruity qualities.

REFINEMENT

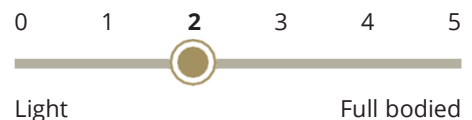
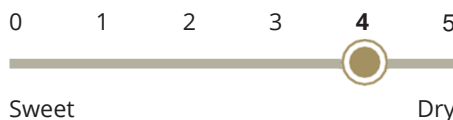
Stainless Steel

DESCRIPTION

Pale straw colour with slight golden reflections. Very pleasant, distinctly fruity nose with slight floral notes which enhance its freshness and make it distinctive. Fresh, dry palate, full of character and elegance.



WINE STYLE



ANALYSIS

Alcohol: 12,00 % vol.
Total acidity: 5.5 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

Temperature: 10-12 °C
Pairings: Pasta dishes with savory sauces. Grilled meat and hard cheese.



SIZES AVAILABLE

750 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free