



PINOT GRIGIO

Pinot Grigio Delle Venezie DOC



APPELLATION	Pinot Grigio Delle Venezie DOC
VARIETY	Pinot Grigio
PRODUCTION AREA	Sarego, Vicenza
YIELD PER HECTARE	7.000 liters
FARMING SYSTEM	Guyot with 7,000 grapevines per hectare.
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Soft pressing with fermentation at 14-16°C.
AGING	In stainless steel tanks for at least 3 months.
ORGANOLEPTIC CHARACTERISTICS	Straw yellow colour. Well structured wine with flavours of white fleshed fruits, a good acidity balance and lingering finish.
WINE PAIRINGS	With meat, fish and pasta with cream sauces.
ALCOHOLIC PERCENTAGE	12%
SERVING TEMPERATURE	10-12°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13