



MONTECI



PINOT GRIGIO DELLE VENEZIE

Denominazione di Origine Controllata



PRODUCT NAME

Pinot Grigio

APPELLATION

Pinot Grigio delleVenezie IGT

GRAPE VARIETIES

100% Pinot grigio

PRODUCTION AREA

Locality Pol (VR), right side of Adige river

VINIFICATION PROCESS

Soft pressing of the grapes. Fermentation in steel at a controlled temperature.

AGEING

In steel on fine lees.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, bright, straw yellow.

Aroma: fruity, of peach, citrus fruits, fresh and intense.

Taste: harmonious dry, full and persistent.

SERVING TEMPERATURE

12-14 °C

SERVING SUGGESTION

Excellent as an aperitif, and ideal with seafood salads

or pasta and rice dishes based on fish and shellfish.

Also perfect with white meats, boiled or grilled fish and soufflés.

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