



PINOT GRIGIO *delle Venezie*

Denominazione di Origine Controllata



GRAPE VARIETIES

100% Pinot grigio.

PRODUCTION AREA

Locality Pol (VR), right side of Adige river.

VINIFICATION PROCESS

Night harvest. Soft pressing of the grapes and temperature-controlled fermentation in steel, to enhance the development of aromas.

AGEING

In steel on fine lees.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, bright, light yellow.

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

Taste: harmonious dry, full and persistent.

SERVING TEMPERATURE

8-10 °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.

