



PINOT GRIGIO DELLE VENEZIE DOC

Our Pinot Grigio delle Venezie comes from well-ventilated hilly vineyards with light soil and temperature variations that enhance its fragrances.

It features the aromas of white flowers and hints of pear and tropical fruit, with a good structure and pleasant freshness.

Colour: straw-yellow. Bouquet: delicate, complex, with notes of flowers and yellow fruit. Taste: dry, fresh.

THE VINEYARD

Located in Montecchio Maggiore, in the heart of the Vicenza hills.



GRAPES:

100%

Pinot Grigio



STYLE:

dry white wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

8° | 10° C



ALCOHOL

13,00% vol

PRODUCTION

Exclusively hand-picked harvest.

Soft pressing of the grapes. Fermentation in stainless steel tanks at a controlled temperature of 14-16 C°.

Ageing of the wine on its lees for six months before being bottled.

FOOD PAIRINGS

Excellent as an aperitif. It pairs very well with salads, vegetable appetisers, fish dishes and white meats.

Serving temperature: 8-10 °C

VINTAGE 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.