

PINOT GRIGIO
D.O.C. VENEZIA

- Variety:** SINGLE VARIETY PINOT GRIGIO
- Production zone:** PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** MAINLY CLAY, RICH IN STRUCTURE AND BALANCED HUMUS.
- Training system:** 70% SYLVOZ AND 30% GUYOT, WITH A YIELD OF 13,000 KG PER HECTARE.
- Harvest period:** HAND PICKED INTO CRATES AT THE BEGINNING OF SEPTEMBER.
- Vinification:** SOFT PRESSING OF THE GRAPES, COLD DECANTING OF THE MUST AND INITIATION OF FERMENTATION WITH SELECTED YEASTS AT A CONTROLLED TEMPERATURE (18-20°C).
- Maturing and aging:** LEFT ON FINE LEES FOR SEVERAL MONTHS, THUS AVOIDING MALOLACTIC FERMENTATION. FURTHER AGED IN THE BOTTLE BEFORE BEING RELEASED TO THE MARKET.
- Sensory characteristics:** THE GRAPE STANDS OUT FOR ITS CHARACTERISTIC COPPERY PINK COLOUR. VINIFICATION WITHOUT THE SKINS. REFINED AND ELEGANT WINE WHICH STANDS OUT FOR ITS STRUCTURE AND BODY. THE DISTINCTIVE FRAGRANCE OF FRUIT IS ALSO CHARACTERISED BY AN AROMA OF DRY HAY. THE TASTE IS DECISIVE, FULL AND HARMONIOUS, YET DRY AND OF GREAT ELEGANCE.
- Food pairings:** IT CAN BE SERVED AS AN APERITIF, BUT GOES WELL ALSO WITH SELECT RISOTTOS, FISH IN SAUCES, SHELLFISH AND WHITE MEAT.
- SERVE AT 8-10°C IN GLASSES WITH LONG STEMS AND MEDIUM-SIZED BOWLS.



Grape variety originally from Burgundy in France. It is reputed to be of very ancient origin, since evidence of its cultivation dates back to Roman times. At the start of the 1800s it was widely distributed in Piedmont and subsequently across the rest of northern Italy.

Alcohol: 12,50% vol.
Total acidity: 6,35 g/l
Sugar residue: 2,5 g/l
Dry extract: --
Sulphites: 111 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
 CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13