



## **Pinot Grigio D.O.C.** delle Venezie



**Grape variety**

100% Pinot Grigio

**Origin**

Veneto area

**Winemaking**

it is obtained from selected and healthy grapes, and through 3-day whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after on, the wine is filtered, decanted, and then bottled.

**Storage and ageing**

in a humidity controlled cellar at a temperature of 10-12°C.

Best drunk when young.

**Colour**

straw yellow.

**Bouquet**

pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

**Flavour**

this wine is dry, velvety, tasty and fruity with a slight after-taste of bitter almond; it is well-bodied and harmonic, and has good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

**Alcohol content** 12% vol.

**Optimal serving temperature** 10-12°C

**Gastronomic matches**

this wine is excellent as an aperitif and ideal with seafood salads and main courses based on fish and crustaceans. It is perfect with white meats, and boiled, grilled or fried fish.

**Packaging:** in 75cl bottles in cases of 12 bottles. Magnum available