



19/17 PINOT GRIGIO

DELLE VENEZIE

100% Organic Pinot Grigio

Harvest

Third / fourth week of August.

Vinification

Soft pressing and immediate refrigeration with subsequent clarification by flotation. Fermentation at a controlled temperature of around 18° C for about 20 days.

Refinement

Refined in steel barrels on fine lees for 1 month and after filtration it is further stored for another month in steel. It remains in the bottle for at least 2 months before being placed on the market.

Tasting notes

White wine produced with selected organic grapes.

Typical fruity and floral bouquet with notes of lemon, lemongrass, hawthorn and elderberry. Savoury, balanced and harmonious in the mouth.

Pairing

Appetizers, first courses and light second courses. Vegetables.

Excellent as an aperitif.

Serving temperature 8° -10° C

Analytical data

Alcohol content: 12.5% Vol.

Total acidity: 5.50

Sugar: 0.5 gr / lt