

# PINOT GRIGIO

## CHARACTERISTICS

Pale straw yellow with an elegant delicate nose characterised by notes of peach and apricot and sun-dried hay. The crisp, balanced, well-orchestrated palate closely echoes the nose. Excellent with vegetable hors d'oeuvres, soups and starters, grilled fish with sauces, Parma ham and melon, and soufflés. Serving temperature: 10-12° C.

## PROFILE CONTENTS

grape varieties	Pinot Grigio
appellation	DOC Delle Venezie
year of planting	1999 and 2007
soil	sand and silt, clay and silt
vine spacing	1.00 x 2.80 m
pruning	free cordon and guyot
yield/hectare	10 t
alcohol content	12,50 vol.%
acidity	5.30 g/l
ph	3.40

## VINIFICATION

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking, and the wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is stabilised and bottled in sterile conditions following aseptic filtration.

## BOTTLE TECHNICAL INFO

cl. 100 | screw cup



## ONLINE DATA SHEET



## BOTTLE EAN CODE



8 032535 560171

## BOX ITF CODE



18032535560178



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