

Pinot Grigio Venezia DOC

The grapes are vinified as a white wine, thanks to a soft pressing carried out immediately after their arrival at the winery. The must is cooled to 10 °C (50 °F) so that it becomes naturally clear; the alcoholic fermentation is then triggered off with the addition of selected yeasts and is maintained at a temperature of 16 - 18 °C (61 - 64 °F).

TASTE PROFILE

A dry white wine, straw-yellow in color. It stands out with its finesse and persistence on both the nose and palate.

SERVING SUGGESTIONS

Excellent as an aperitif, it also goes well with quite elaborate fish dishes.

GRAPES	Pinot Grigio
PRODUCTION ZONE	The eastern part of the Province of Venice
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz
PLANT DENSITY	3.000 - 4.800 vines per hectare (1.210 - 1.940 per acre)
PERIOD OF HARVEST	First half of September
ALCOHOL LEVEL	12,00% vol.
SERVING TEMPERATURE	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6 - 12
BOTTLE SIZES (cl)	75 - 150

