

Pinot Grigio Rosé venezia DOC

The destemmed grapes undergo a brief, temperature-controlled maceration on their skins for 6 - 8 hours, the time needed to give the must its typical rosé hue. Following this maceration, the crushed grapes are pressed and the must thus obtained is clarified. At this point, the alcoholic fermentation is started with the addition of selected yeasts and maintained at temperatures of around 16-18 °C (61-64 °F).

TASTE PROFILE

Its old rosé color with coppery nuances acts as a prelude to a fragrant bouquet, characterized by delicate hints of citrus fruits and wild berries. On the palate it is light, vibrant and fresh yet full-flavored, with an engaging finish thanks to the underlying tangy vein.

SERVING SUGGESTIONS

Even if it makes an excellent aperitif, it expresses itself to the full when accompanying fish dishes with pinkish hints, such as those based on salmon or shrimp. It is also worth trying with recipes that include delicately spicy ingredients.

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
BOTTLE SIZES (cl)	75

