

# Pinot Grigio DOC delle Venezie

Our organic Pinot Grigio stands out for its distinctive character, but also for its versatility. It features an intense bouquet of peach and apricot, while it is gentle, harmonic and elegant on the palate, thanks to its charming acidity, and its closure is long and persistent. Its unique pale pink color is the result of a quick maceration of 10 - 12 hours.

## TECHNICAL INFORMATION

**Classification** Pinot Grigio DOC delle Venezie

**Grape varieties** Pinot Grigio

**Area of origin** Treviso - Veneto

**Harvest period** August - September

**Winemaking process** Soft pressing, short skin contact and fermentation at controlled temperature in thermo-conditioned stainless steel tanks for 12 days at 16-18° C. Ageing in steel tanks for 5-7 months.

## ANALYTICAL FEATURES

**Alcohol** 12,50% alc. / Vol

**Total acidity** 5-6 gr. / l

## TASTING NOTES

**Color** Light pink

**Bouquet** In its intense bouquet can be clearly identified gentle hints of peach and apricot.

**Taste** On the palate it is fresh, fruity and delicate, with a pleasant acidity and a long aftertaste.

**Food pairings** Light risotto and pasta dishes, but also vegetable-based cheeses.

**Serving temperature** 10-12° C

## ON WINE LIST

**Name** Pinot Grigio DOC delle Venezie - Organic and Vegan Wine

**Number** ART. 651

