

# Pinot Grigio DOC delle Venezie

Our organic Pinot Grigio is the classic expression of this grape, typical of our region: thanks to its freshness and its tempting taste, it is a wine that can be easily enjoyed every day. Its fragrances of peach and apricot, and its delicate and velvety taste, harmoniously balanced also by unique minerality of our terroir, makes it the type of wine that invites the second glass.

## TECHNICAL INFORMATION

<b>Classification</b>	Pinot Grigio DOC delle Venezie
<b>Grape varieties</b>	Pinot Grigio
<b>Area of origin</b>	Treviso - Veneto
<b>Harvest period</b>	August - September
<b>Winemaking process</b>	Soft pressing 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

<b>Alcohol</b>	12,50% alc. / Vol
<b>Total acidity</b>	5-6 gr. / l

## TASTING NOTES

<b>Perlage and color</b>	Straw-yellow color with golden reflections.
<b>Bouquet</b>	In its intense bouquet can be clearly identified gentle hints of peach and apricot.
<b>Taste</b>	Distinctive fragrances of peach and apricot.
<b>Food pairings</b>	Its fresh and aromatic notes are harmoniously balanced by its peculiar minerality and fascinating acidity.
<b>Serving temperature</b>	10-12° C

## ON WINE LIST

<b>Name</b>	Pinot Grigio DOC delle Venezie - Organic and Vegan Wine
<b>Number</b>	ART. 469

