



VENEZIA

PINOT GRIGIO DOC

Vine: Pinot Grigio

Production area: the vineyards grow on a flat area, consisting of clayey fertile soil.

Vine training: Sylvoz, Guyot, with 4000 plants per hectare.

Production per hectare: 110 quintals of grapes

Harvest period: end of August.

Winemaking: white wine vinification, soft grapes crush and following temperature controlled fermentation in steel vessels. 4-5 month long refining on fine lees before final bottling.

Description

Colour: rich straw yellow

Smell: intensely fruity, with strong notes of pear and white peach, blended by notes of flowers and dry grass.

Mouthfeel: round and full, fresh and pleasantly savoury, with a balanced long aftertaste.

Serving temperature: 10 °C

Alcohol: 12,5 %vol

Residual Sugar: 3 g/l

Acidity rate: 5,5 g/l

