



# PINOT GRIGIO

DOC VENEZIA

## Tasting notes

This is the most representative of the Pinot wines grown on the Veneto plain. Intense straw yellow colour. Bouquet: Overtones of peach, exotic fruits and wildflowers. Important, warm and balanced flavour.

## Aging

After fermentation in stainless steel vats for 15 days briefly in contact with the lees, aging in the bottle for 6 months.

## Food pairing

Here it has found its ideal environment giving an important wine which is also crisp and refreshing. It's ideal with fish-based mains and semi-hard cheeses.

### Grape variety

Pinot grigio

### Vine

Training system Sylvoz

### Appellation

DOC Venezia

### Production area

San Polo di Piave

### Alcohol

12,5%

### Serving temperature

10-12 °C

### Bottle size

Classic 0,75 L