



PINOT GRIGIO

CASON BRUSÀ

DOC DELLE VENEZIE

Tasting notes

Colour: Straw yellow with light golden nuances


Bouquet: Fine and elegant, fruity, over time acquires a bouquet of dry hay, walnut husk and toasted almonds.


Taste: very refreshing wine with a nice acidity

Food pairing


Suitable for hors d'œuvres, dry soups and broths, egg-based dishes, as well as crab-like crustaceans, scampi or prawns, better if steamed in order to match their sweet taste with the fatness of the wine. It is fantastic with cappelunghe, scallops, stewed cuttlefish, dry pasta and fish risotto in general.

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 Grape variety
100% Pinot Grigio

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 Appellation
Pinot Grigio DOC delle Venezie

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 Production area
Villanova di Portogruaro area,
Venice province, Veneto region



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 Alcohol
13 %

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 Serving temperature
10-12 °C



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