



PINOT GRIGIO

DOC VENEZIA



Vinification

Traditional white wine vinification in stainless steel tanks at controlled temperature for 7-10 days.

Tasting notes

Straw-yellow colour with green tints. The bouquet is generous and pronounced with delicate aromas of pear. On the palate the flavor is resolute and harmonious, full-bodied and with an appreciable level of sapidity. Excellent as an aperitif, goes well with sublime seafood salads, and with first courses of meat and fish.

Grape variety

100% Pinot Grigio

Appellation

DOC Venezia

Production area

Lison Pramaggiore, Veneto Region

Alcohol

12 %

Service temperature

8-10 °C

Bottle size

750 ml



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