

PIN OT GRI GIO



IGT VENEZIA GIULIA PINOT GRIGIO

Variety:
100% Pinot Grigio

Vinification:
Grapes are harvested exclusively by hand, and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks. The wine then sojourns sur lie until March.

Tasting notes:
Straw yellow color, crystal-clear. The nose is intense and persistent, recalling fresh fruit and spring flowers. Mellow and fresh at the same time, structured, showing balance, body and persistence.

Food accompaniment:
Fish-based first courses – also raw fish; risottos; wonderful aperitif.