



## Pinot Grigio



### APELLATION

Delle Venezie DOC



### AREA

Delle Venezie  
(North Eastern Italy)



### GRAPES

Pinot Grigio



### ALCOHOL LEVEL

12% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18°C (64° F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavors.

### COLOUR

Appealing straw-yellow colour with delicate green reflections.

### BOUQUET

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse.

### FLAVOUR

Lightly dry and extremely fresh dry yet extremely fresh. It also offers a delicious reminder of the original grape. Its light and elegant structure makes this an unusually refined and aristocratic wine.

### SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

### FOOD MATCHES

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.

