

## PINOT GRIGIO

**Grapes Pinot grigio of our vineyards of Salionze, in south-east side of Lake Garda, where climate ventilated allows a perfect maturation. After a short maceration on its skins it is refined "sur lie" in steel containers to preserve its freshness.**



### **Name**

Pinot Grigio delle Venezie I.G.T.

### **Vines**

Pinot Grigio

### **Production technique**

Grapes picked in the first half of September and vinified in bianco (without the skins) with gentle pressing and brief maceration. Refining in steel.

### **Organoleptic qualities**

Pale yellow colour with possible copper reflections. Fresh and fruity perfumes with typical hints of nut and pear. It has a sapid, dry, balanced taste with a pleasing, slightly bitter finale.

**Alcohol content** 12,50%vol

### **Food combination and serving**

Excellent as an aperitif and served with light first course dishes. Serve at 10-12° C and drink young.

