

DENOMINAZIONE ORIGINE CONTROLLATA

Pinot Grigio Delle Venezie

Production area

Eastern area of Lake Garda.

Soil composition

Grounds of glacial and alluvial origin.

Grapes

Pinot Grigio.

Alcohol content

12.5% vol.

Colour

Straw yellow.

Bouquet

Intense, delicate and fine. Its aromas remind yellow fruits and flowers and balsamic plants.

Taste

Dry, intense, harmonious. It is a fresh, mineral wine with good persistence.

Harvest

Late August, by mechanical process.

Vinification and production system

Short maceration with the skins, then they are separated from the must. Fermentation at controlled temperature.

Aging

It remains in steel tanks for 4 months.

Preservation

To be drunk young. Store in a dry and dark place.

Serving suggestions

To be served cold at 10°C.

