



# PINOT GRIGIO

## DOC DELLE VENEZIE

*Particularly suitable for fish dishes, shellfish appetizers, risottos and vegetable flans.*



10/15% OF THE WINE  
REFINED IN TONNEAUX  
FOR 4 MONTHS

<b>Colore</b>	Straw yellow, with antique gold reflections.
<b>Profumo</b>	Intense, broad and complex, with floral notes of wild rose and orange blossom, with a sensation of fruit.
<b>Sapore</b>	Structured, voluminous, dense, with excellent acid balance, excellent retronasal correspondence of aromas, soft and persistent finish with marked notes of citrus, peach and apricot, soft with a full and fruity finish.
<b>Temperatura di servizio</b>	12° C

### OENOLOGICAL DATA

<b>Grapes</b>	Pinot Grigio
<b>Area</b>	San Polo di Piave (TV)
<b>Altitude</b>	30 mt above sea level
<b>Type Of Soil</b>	Clayey, sandy sometime gravelly
<b>Harvest</b>	Beginning of September

### ANALYTICAL DATA

<b>% of grape's yield in wine</b>	70%
<b>Total Acidity (G/L)</b>	5
<b>pH</b>	3,5
<b>Residual Sugar (G/L)</b>	6
<b>Alcol</b>	13% vol.

### AVAILABLE FORMAT:

750 ml      6 bottle      Lithographed case 1-2-3 bottles

