



Vintage: 2019

Tasting notes: Pale yellow in color. Delicate aromas bring to mind fresh fruits and yellow flowers. On the palate it is pleasant, fresh and fragrant.

Food Pairings: Perfect combined with aperitifs and appetizers. It pairs perfectly with fish dishes and young cheeses.

Serving temperature:
10° - 12° C

TECHNICAL DETAILS

Alcohol content: 12,50% vol.
Total acidity: 5,32 gr/l
Dry extract: 17,90 gr/l
Residual Sugar: 3,50 gr/l



750 ml

PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Caprino Veronese. Altitude between 250 and 350 metres a.s.l.

Grape varieties:

Pinot Grigio 100%

Vineyards details:

Vineyards between 15 and 20 years of age. Exposure: South. Soil: morainic. Training systems: Guyot. Vines density of 6,000 cp / ha. Yield per ha: 15 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINEMAKING AND AGEING

Harvest:

The harvest normally takes place starting from the first week of September.

Vinification:

Grapes are destemmed and gently pressed. Follows the fermentation in stainless steel tanks at a temperature of 14°-15° C.

The wine remains on its yeasts for 6 months before bottling.

