



Vintage: 2019

Tasting notes: Intense straw yellow, clear and consistent, introduces to a bouquet of ripe yellow stone fruit, such as apricot and peach. Pleasant sweet notes of delicate spices such as vanilla and cotton candy. The palate is dry and fresh, with an almond finish.

Food pairings: Versatile white wine with personality. It pairs with fish and crustacean dishes, egg-based recipes, pasta with meat sauce from the courtyard. Ideal also with meat, such as curry veal stew, chicken devilled style, duck breast.

Serving temperature:
8° - 10° C

TECHNICAL DETAILS

Alcohol content: 13,00% vol.
Total acidity: 5,39 gr/l
Dry extract: 18,30 gr/l
Residual sugar: 0,70 gr/l



l 750 ml

WOHLGEMUTH

PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARDS

Produced with grapes by organic viticulture

Production Area:

The vineyards are located in our Estate of Caprino Veronese. Altitude between 250-400 metres a.s.l.

Grape varieties:

Pinot Grigio 100%

Vineyards details:

Vines from 15 to 20 years of age. Sun exposure South. Soil composition: morainic. Training system: Guyot. Vines density: Guyot 7.000 cp/ha; Pergola 3.300 cp/ha. Yield per ha: 9 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The manual harvest starts in the beginning of September. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition. They are immediately chilled at a cold temperature for 12/18 hours before to be pressed.

Vinification and ageing:

After a light maceration of 12 hours that takes place inside the press and in oxygen reduction, the grapes are gently pressed.

Then a natural decanting is followed for the next 24 hours and slow fermentation for 15/20 days. A part of the wine is fermented in barriques and a part in inert vessels.

The wine here matures on its lees for 3/6 months with frequent bâtonnage until time for bottling.

