



# 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.

### Grapes 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.

## WINE MAKING AND AGEING

### Harvest

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

### Vinification and Ageing

Grapes are destemmed and gently pressed. Follows the fermentation in inert vessels at a temperature of 14°-15° C. The wine remains on its yeasts for 6 months before bottling.

### Vintage 2021

### 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

**Alcohol content:** 12,50% vol.  
**Total acidity:** 5,90 gr/l  
**Dry extract:** 19,30 gr/l  
**Residual sugar:** 4,50 gr/l

