

PINOT GRIGIO DOC VENEZIA

ORGANIC & VEGAN CERTIFIED WINE

Pinot Grigio grapes - Treviso Province



WINEMAKER'S NOTES:

Classic white vinification. Fermentation takes place at a controlled temperature in thermo-conditioned steel tanks. At the end of the alcoholic fermentation, the wine remains in contact with the yeasts for an adequate period, to extrapolate the best aromas.

WINE CHEMISTRY:

Alcohol: 12% vol.

Sugar residual: around 2 gr/lit

ORGANOLEPTIC NOTES:

Straw yellow color.

Fruity-scented wine with evident hints of toasted almonds, dry hay and walnut husk. Velvety, soft wine, with balanced acidity.

SOMMELIER'S NOTES:

Serving temperature: to be served at 12°C-14°C.

Food pairing: interesting aperitif. Excellent with light first and second courses, with omelettes with garden aromas, with vegetable soups, chickpea and zucchini cream and with vegan sushi.

SIZES AVAILABLE:

375 ml | 750 ml



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013