

PINOT GRIGIO DOC VENEZIA

ORGANIC AND VEGAN CERTIFIED WINE

Pinot Grigio grapes – Veneto region



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:

ABV: 12% vol.

Sugar residual: around 2 gr/lt

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 omelets with garden aromas, with vegetable soups, chickpea and zucchini cream and with vegan sushi.

SIZES AVAILABLE:

375 ml | 750 ml

PRODUCER'S NOTES:

*"Organic for us is a choice of life, a responsibility that inspires and guides every aspect of our production chains. The **new BACK TO BASIC** represents the essence of our corporate identity and our sustainable choices: our organic, genuine and residue-free wines, of this line come from healthy grapes deriving from our farm of Villorba. Also, their "dress" has a green footprint: a **100% recycled glass bottle**, with **recycled cork** and a label in natural paper with **reduced use of ink**".*

Settimo Pizzolato



La Cantina Pizzolato SRL

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