



Pinot Grigio DOC Delle Venezie

The original production area is located in Conegliano area, a hilly land facing west, where specific microclimate provides the best conditions for not too early ripening of grape variety that is, by contrast, one of the first to be harvested.

The off-skins vinification, separating skins from must during pressing phase, but just after a cold maceration, gives this wine the classical rusty color, slightly mild.

PRODUCTION SITE:

Hilly terrain area in Treviso

GRAPES: Pinot Grigio

GROWING METHOD:

Cordone Speronato (G.D.C.)

HARVEST PERIOD:

20th - 30th August

GRAPE YIELD: Varying according to the year (~135 q.li/ha)

TECHNOLOGY: Off skins by gentle pressing with a light cold maceration

FINING:

180 days in steel tanks

ALCOHOL LEVEL: 12,5 % vol

RESIDUAL SUGAR: No residual sugar

TOTAL ACIDITY: 5,4 g/l

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 6 - 8 °C

SCENT: Notes of "golden delicious" apple and "renetta" apple

TASTING NOTES: Mildly savoury and definite, tasteful and smooth

FOOD COMBINATION:

White meat or stewed fish



leRughe