

## **PINOT GRIGIO IGT DELLE VENEZIE**

### **VARIETAL COMPOSITION:**

Pinot Grigio

### **APPELLATION:**

IGT delle Venezie



### **AREA OF PRODUCTION/ORIGIN:**

Veneto

### **VINIFICATION:**

The must is not left on the skins to avoid acquiring their rust-red colour. After soft-pressing the must is left to ferment for about 8-12 days at a low temperature between 15°-17° C. in stainless steel vats . The wine is then stored at 18°-20° C in special stainless-steel tanks until bottling.

### **HARVEST DATE:**

First half of September

### **ALCOHOL CONTENT:**

12 % vol.

### **TASTING NOTES:**

It has straw colour, sometimes intense. To the nose the bouquet is lasting and fruity, rich in sensations and persistent. The palate is dry, balanced and soft , thanks to its full body.

### **CULINARY SUGGESTIONS:**

It matches very well with all fish based dishes in general, from starter such as shellfish and prawns, fish soups and risotto, grilled fish. Excellent with fowl and grilled vegetables.

### **SERVING TEMPERATURE:**

10°-12° C.