



Pinot Grigio

BIO - ORGANIC

DESCRIPTION:

made exclusively in Organic Method, this fine and elegant Pinot Grigio Doc grows in a mineral-rich soil typical of the terroir of the Piave areas. A delicious fruity bouquet with a minerality that extends to the whole palate. It goes perfectly with fish or vegetable dishes.

SOIL COMPOSITION: *Clayey with gravely substrate rich in minerals*

Organoleptic Characteristics:

COLOR: *Deep straw yellow with golden reflections.*

BOUQUET: *Intense and voluminous with notes of tropical fruit, citrus and a delicately floral.*

TASTE: *Structured and well balanced with a fruity and persistent finish.*

NAME: *D.O.C. Venezia*

GRAPES: *100% Pinot Grigio Organic Bio*

ALCOHOL: *13% vol.*

RESIDUAL SUGAR: *2 (g/l)*

ACITÌDITY: *5.6 (g/l)*

SERVING TEMPERATURE: *10° C-12° C*

VINIFICATION: *The soft pressing of the grapes is followed by the vinification with selected yeasts at controlled temperature of 16-18° C.*

AGEING: *Two month between steel and barrique*

MATCHING: *Particularly good with fish dishes, shellfish appetizers, risotto and vegetable flans*

