

**CECILIA BERETTA**

## GRIGIOLUNA PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
2020

### TERROIR

Calcareous and marly soil, with alluvial residuals of medium-blend.

### WINEMAKING

The grapes are vinified in white. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at a controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

### TASTING NOTES

Pinot Grigio is a fragrant, fruity, delicate wine with a good structure. It has straw yellow colour with greenish highlights. The nose has floral scents reminiscent of citrus fruits, with hints of pear and apricot. The flavour is balanced and intense, with an excellent harmony between freshness and acidity.

### FOOD PAIRINGS

As an aperitif or with starters, delicate first course dishes, fish, white meat. To be served cold at 10-12° C.

### CECILIA BERETTA

Through Cecilia Beretta aims to recapture the force and personality of the traditional wines of the Valpolicella and Soave areas, which are the precious products of a unique and original history and culture.



---

#### Geographic Area

Province of Verona and Treviso.

---

#### Alcohol by volume

12 %

---

#### Grapes/Blend

Pinot Grigio 100%

---

#### pH

3,23

---

#### Total acidity

5,50 g/l

---

#### Harvesting period

Mid September

---

#### Residual sugar

6,34 g/l