

## PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

### WINEMAKING

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

### WINEMAKER'S NOTE

It is a fragrant and fruity wine, but definitely not one lacking in structure. On the nose it offers floral sensations that recall the scent of acacia blossom, along with pear-like hints. It is an easy drinking wine, fresh and intense and with excellent balance.

### FOOD PAIRINGS

Ideal with starters, delicate pasta dishes, fish, white meat. To be served at 10 -12° C.

## Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



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**Geographic Area**  
Region of Veneto,  
Trentino and Friuli

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**Grape/Blend**  
Pinot Grigio

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**Harvesting Period**  
Mid September

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**Alcohol**  
12%

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**PH**  
3.10

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**Total acidity**  
5.50 g/l

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**Residual sugar**  
7.50 g/l