



Mater Anna

PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

After being selected and harvested the pink skinned grape releases the rosè colour during the maceration of the must in stainless steel tank for one night at 4-5°C. Fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. The wine is then filtered and transferred in stainless steel tanks where it refines and enhances its floral and fruity bouquet.

WINEMAKER'S NOTES

A fresh and elegant wine. Well-balanced, It stands out with its floral notes, which meld with hints of peach and apricot.

FOOD PAIRING

To be served chilled, with starters, delicate first course dishes, fish and white meat. To be served at 8-10° C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.

Geographic Area
Province of
Verona

Alcohol
12,5 %

Grape/Blend
Pinot Grigio 100%

PH
3.10

Total acidity
5.60 g/l

Harvesting Period
Mid September

Residual sugar
6.10 g/l

