



PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

In view of the Pasquas' passion for viticulture, they could not do without a selection of Pinot Grigio in their Capitoli range.

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 controlled temperature of 16-18° C. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

WINEMAKER'S NOTES

The wine has a straw yellow color and, on the nose, it offers floral sensation that recall the aroma of acacia blossom, with hints of pears as well. Its flavor is intense and very well-balanced, with fruity notes of apples and pears.

FOOD PAIRING

To be served chilled, with starters, delicate first course dishes, grilled or baked fish. 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

Veneto Region

Alcohol

12%

Grapes/Blend

Pinot Grigio 100%

PH

3.10

Total acidity

5.5 g/l

Harvesting Period

Mid September

Residual sugar

6.50 g/l