



PINOT GRIGIO D.O.C. DELLE VENEZIE - BIO



Grape Varietals: 100% Pinot Grigio.

Vineyards: Cessalto di Piave.

Average age of the vines: 10 years, grown with ORGANIC certified technique.

Soil: Sandy.

Harvest Period: Early September.

Vinification: Traditional in white, with pre-fermentative cold maceration. Fermentation at low temperatures and cold rest on the lees for a few months.

Alcohol Content: 12% by vol.

Residual Sugar: 3 grams per liter.

Color: Slightly pale straw yellow with greenish reflections.

Aroma: Prevailing notes of peach, citrus and white flowers.

Palate: Fruity and fresh, well balanced by softness. Salty aftertaste.

Food Suggestions: Enjoy as an aperitive, with vegetable appetizers or sushi. Also perfect with main courses or vegan cuisine.

Serving Temperature: 8-10 °C / 46-50 °F.