



**VINEGIA - PINOT GRIGIO D.O.C. DELLE VENEZIE -
ORGANIC - VEGAN**



Grape Varietals: 100% Pinot Grigio.

Average age of the vines: 10 years.

Soil: sandy loam.

Harvest Period: beginning of September.

Vinification: traditional white wine vinification, preceded by a short pre-fermentative cold maceration. The fermentation takes place at low temperatures to best preserve the aromas. The wine is then aged with yeasts for a few months.

Alcohol Content: 12% by vol.

Residual Sugar: 3 grams per liter.

Color: straw yellow.

Aroma: fruity with clear notes of peach, yellow apple and soft notes of lemon and citrus, enriched by a hint of white flowers.

Palate: refreshing, fruity, soft, persistent, with a soft mineral note on the finish.

Food Suggestions: excellent as an aperitif, with venetagle-based appetizers, sushi, pasta and Vegan dishes.

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