



VITALMA™

VITALMA - PINOT GRIGIO D.O.C. DELLE VENEZIE
ORGANIC WITHOUT ADDED SULFITES - VEGAN



Grape Varietals: 100% Pinot Grigio.

Average age of the vines: 10-15 years.

Soil: gravel, balanced texture.

Harvest Period: mid September.

Vinification: thanks to technology and great attention paid in the cellar, any contact with oxygen is avoided from the pressing of the grapes to the bottling of the wine. This allows us to propose a wine without added sulfites, organic and even vegan - in full respect of the grapes and of the terroir where it is produced. The grapes are fermented based on traditional white vinification, with a short cold temperature-controlled maceration.

Alcohol Content: 12% by vol.

Residual Sugar: 3 grams per liter.

Color: straw yellow with greenish reflections.

Aroma: elegant and rich nose with notes of pear with floral nuances.

Palate: rich and fresh, fruity with a tasty and persistent finish.

Food Suggestions: with most of your meals, perfect with fish dishes, pasta and salads.

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