

ALESSANDRO BERSELLI

Signature Collection

PINOT GRIGIO COLLIO D.O.C.

Grape Varietals: 100% Pinot Grigio.

Average age of the vines: 20 years.

Soil: marl and sandstone.

Harvest Period: first half of September.

Vinification: delicate pressing and cold decanting of the grape must, followed by fermentation in stainless steel at low controlled temperature.

Alcohol Content: 13% by vol.

Residual Sugar: 2 grams per liter.

Color: straw yellow.

Aroma: intense and rich with fruity aromas, such as yellow apple and pear, both of which blend nicely with notes of acacia honey and white flowers.

Palate: very enjoyable, elegant, and refined; it has a nice persistence and a notable typicality.

Food Suggestions: seafood, grilled fish, light pasta dishes, cheese.

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

