



## *Pinot Grigio* DOC

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### GRAPE VARIETIES

*Pinot Grigio*

### WINEMAKING

*The vine comes from the R6 clone, which originates good aromatic and well-rounded wines. The grapes are harvested during the freshest hours of the day and then immediately left to ferment off the skins. The must obtained and cold decanted is considerably clear, and is left to ferment into temperature-controlled stainless steel tanks (temp max 17°C). The wine is then drawn twice off the lees, and the winter allows the wine to get stable and limpid - a Pinot Grigio which before the bottling is gently clarified and filtered.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw yellow colour.*

*The aroma is flowery and reveals intense notes of ripe fruit.*

*The palate is well-rounded and crisp.*

### GASTRONOMY

*Roast red meats; game; grilled meats; meat cooked with red wine; pork sausages; tasty cheeses.*

*Serving temperature 10-12°C*

## AVAILABLE FORMATS

*75 cl*

[AWARD #1](#)

[AWARD #2](#)

