

# EPSILON

## Pinot Grigio delle Venezie DOC

APPELLATION	Pinot Grigio delle Venezie DOC
COLOR	Elegant pink. The perlage is delicate and persistent.
BOUQUET	Filled with hints of white fruit, especially pear and Golden Delicious apple, with a spicy finish.
TASTE	Dry, bold, full-bodied, harmonious and savoury in the mouth.

### AGRONOMICAL DATA

GRAPES	Pinot Grigio
PRODUCTION AREA	Rai di San Polo di Piave
ALTITUDE	30 mt above sea level
TYPE OF SOIL	Clayey, sandy sometime gravelly.
VINES ORIENTATION	South-North
TRAINING SYSTEM	Double Sylvoz overturned
STUMPS PER HECTARE	4000
YIELD QUINTAL/HECTARE	130
HARVEST	Mid September

### OENOLOGICAL DATA

PRESSING	Very soft
PROCESS TO OBTAIN SPARKLING WINE	Long charmat
MALOLACTIC FERMENTATION	No
AGING	No
MELLOWING LENGTH	30 days before sale

### ANALYTICAL DATA

PERCENTAGE OF GRAPE'S YIELD IN WINE	70%
DRY EXTRACT (GR/LT)	20
TOTAL ACIDITY (GR/LT)	7,2
PH	2,9
RESIDUAL SUGARS (GR/LT)	15
ALCOHOL	11,5% vol.

### OTHER DATA

PAIRINGS	-
SERVING TEMPERATURE	6-8° C
STORAGE	Store in dry rooms, away from light or warm sources.

