

# PINOT GRIGIO

## DOC DELLE VENEZIE

*Great with medium-aged cheese and charcuterie. Perfect also for a seafood dinner or vegetable dishes.  
Recommended pairing: prawn risotto.*

Bright straw yellow

Intense bouquet: floral notes of wild rose and orange blossom, and fruity hints of citrus and apricot.

In the mouth is voluminous, full and citric. A very pleasant wine, great with medium-aged wines and charcuterie

Serving temperature 12° C (53° F).



PART OF THE WINE  
AGED FOR AT LEAST  
4 MONTHS  
IN TONNEAUX

### AGRONOMICAL DATA

<b>Grapes</b>	Pinot Grigio
<b>Production area</b>	North-East of Italy
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey, sandy and rich in organic substance
<b>Harvest</b>	Early September

### ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5.65 ÷ 5.85
<b>pH</b>	3.25 ÷ 3.45
<b>Residual sugar (g/l)</b>	5 ÷ 7
<b>Alcohol</b>	13% vol.

### FORMAT / PACKAGING / GIFT BOX

**750 ml**      6 bottles      Lithographed box 1-2-3 bottles



SCAN QR CODE  
Ingredients list  
Nutrition declaration  
Environmental label

