



Pinot Grigio delle Venezie 2023

DENOMINATION:

PINOT GRIGIO DOC DELLE VENEZIE

ALCOHOLIC STRENGTH:

12 % VOL.

REDUCING SUGAR:

3.2 G/L

TOTAL ACIDITY:

5.5 G/L

PRODUCTION AREA:

VINEYARDS IN CALDIERO IN THE HILL CALLED MONTE GAZZO

GRAPE VARIETY:

100% PINOT GRIGIO

PRODUCTION FOR HECTARE:

110 Q

GRAPE HARVEST:

END OF AUGUST

VINIFICATION:

CAREFULLY SELECTED GRAPES ARE HARVESTED BETWEEN THE END OF AUGUST AND THE BEGINNING OF SEPTEMBER. AFTER THE PICKING OF THE GRAPES, THEY ARE DESTEMMED, CRUSHED AND LIGHTLY PRESSED. AFTER REMOVING THE MUST FROM THE LEES FOR ABOUT 12 HOURS AT AN AVERAGE TEMPERATURE OF 13°C, THE MUST BEGIN TO FERMENT WITH THE HELP OF SELECTED YEASTS. ALCOHOLIC FERMENTATION TAKES PLACE AT 16/18°C IN STAINLESS-STEEL TEMPERATURE-CONTROLLED VATS AND LASTS FOR APPROXIMATELY 10 DAYS. WHEN ALCOHOLIC FERMENTATION IS COMPLETE, THE WINE RESTS IN STAINLESS-STEEL VATS AT 16°C BEFORE BEING BOTTLED.

ORGANOLEPTIC:

STRAW-YELLOW WITH GREEN HUES; WITH HINTS OF RIPE PEAR AND WILDFLOWERS AND A SLIGHT FINAL NOTE OF BREAD CRUST. THE PALATE IS FINE, FRESH, TASTY, BALANCED AND HONEST WITH A GOOD AROMATIC PERSISTENCE.

FOOD MATCHES:

IDEAL WITH SQUASH CARPACCIO WITH PARMESAN CHEESE ; CHICKEN CACCIATORA; SALMON AND ASPARAGUS;

TEMPERATURE:
SERVE AT 10°-12°C

TUOTTAJA	Monte Tondo
MAA / ALUE	Italia - Veneto
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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