

PINOT GRIGIO DELLE VENEZIE D.O.C. - GIARDINI D'ITALIA



APPELLATION: Pinot Grigio delle Venezie D.O.C.

GRAPE VARIETIES: Pinot Grigio

PRODUCTION AREA: Veneto (Italy)

TERROIR: Morainic hills with soil of calcareous and clayey origin

HARVEST: Late August / early September

VINIFICATION: Soft pressing and static decantation of the must, fermentation in stainless steel tanks at a controlled temperature for 12 days

AGEING: 4 months in stainless steel tanks

ALCOHOL CONTENT: 12,5%

TESTING NOTES:

Color: pale yellow

Bouquet: intense, with hints of blossom

Flavour: harmonious, fresh and pleasing

FOOD MATCHING: Aperitif, and seafood first courses

SERVING TEMPERATURE: 12 - 14°

Since the most remote antiquity, gardens represent a happy and universalizing heterotopia. Italian gardens, in particular, produce goods, bear symbols of beauty and harmony accompany dreams.

Giardini d'Italia collection represents a fully developed bouquet of Northern Italy's most distinctive wines.

Viticoltori d'Italia S.r.l.

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