



## Colori d'Italia

### Pinot Grigio

delle Venezie

#### Indicazione Geografica Tipica

##### GEOGRAPHIC AREA

Region of Veneto, Trentino and Friuli, north - north east Italy.

##### SOIL

Hilly, clay, limestone, alluvial.

##### GRAPE VARIETIES

Pinot Grigio.

##### WINE MAKING

The grapes are de-stemmed and pressed. The must undergoes a slight cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

##### STYLE

It is a fragrant and fruity wine, but definitely not one lacking in structure. On the nose it offers floral sensations that recall the scent of acacia blossom, along with pear-like hints. It is an easy drinking wine, fresh and intense and with excellent balance.

##### FOOD PAIRINGS

Ideal with starters, delicate pasta dishes, fish, white meat.  
To be served at 10 -12° C.

PACKAGING 0.75 l

ALCOHOL 12% vol

