



## PINOT GRIGIO DELLE VENEZIE DOC

Our Pinot Grigio delle Venezie comes from well-ventilated hilly vineyards with light soil and temperature variations that enhance its fragrances.

It features the aromas of white flowers and hints of pear and tropical fruit, with a good structure and pleasant freshness.

Colour: straw-yellow. Bouquet: delicate, complex, with notes of flowers and yellow fruit. Taste: dry, fresh.

### THE VINEYARD

Located in Montecchio Maggiore, in the heart of the Vicenza hills.



GRAPES:

**100%**

Pinot Grigio



STYLE:

**dry white wine**



BOTTLE:

**750 ml**



SERVING

TEMPERATURE:

**8° | 10° C**



ALCOHOL

**12,00% vol**

### PRODUCTION

Exclusively hand-picked harvest.

Soft pressing of the grapes. Fermentation in stainless steel tanks at a controlled temperature of 14-16 °C.

Ageing of the wine on its lees for six months before being bottled.

### FOOD PAIRINGS

Excellent as an aperitif. It pairs very well with salads, vegetable appetisers, fish dishes and white meats.

Serving temperature: 8-10 °C

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.