

# PINOT GRIGIO DELLE VENEZIE D.O.C

WHITE WINE



## CLASSIFICATION

Denominazione di Origine Controllata

## VARIETALS

Pinot Grigio

## HARVEST

Early harvested

## AREA OF ORIGIN

Veneto, ITALY

## ABV

ALC12% by Volume

## AVAILABLE SIZES

750ML

## BOTTLING

Cold sterile microfiltration technique

## LANDS

It is cultivated in different soils; however, it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

## PRODUCTION TECHNIQUE

It is worked with the technique of 'soft squeezing', strictly "in white". Low temperature fermentation (64-68°F) and selected yeasts. No ageing or seasoning required.

## SENSORY ANALYSIS

Straw yellow color, it has vaguely greenish reflections. The scent is delicate, pleasing but rather intense and sharp, with hints of acacia flowers. Dry, structured and a substantially harmonious flavor.

## PAIRING

Pairs well with fish, seafood, chicken and other light dishes. Serve fresh at 50-53°F.

## SERVING TEMPERATURE

Serve fresh at 50-53°F.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

CASE

DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE



6 84334 92597 2