

PINOT GRIGIO DELLE VENEZIE D.O.C



CLASSIFICATION Denominazione di Origine Controllata

ABV

12% Alc. by Volume

SERVING TEMPERATURE Serve fresh at 52°F

GRAPES 100% Pinot Grigio

HARVEST Early harvest

AREA OF ORIGIN Veneto, Northern Italy

AVAILABLE SIZES 750ML

SOIL

Predominant land is the plain (70%) and the first hill (30%)

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected veasts on the clear mass. fermentation and aging in steel

COLOR

Straw yellow color, it has vaguely greenish reflections

TASTING NOTE

The scent is delicate, pleasing but rather intense and sharp, with hints of acacia flowers. Dry, structured and a substantially harmonious flavor

FOOD PAIRING Pairs well with fish, seafood, chicken and other light dishes.

CASES PER PALLET 85 **CASES PER LAYER** 17 **BOTTLE PER CASE** 12 **CASE WEIGHT** 35 LB **CASE DIMENTIONS** (L/W/H) Inches **BOTTLE TYPE** Castellina **UPC CODE** 684334925972



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