



Pinot Grigio DOC Delle Venezie



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: Sinistra Piave.
Altitude: 40 MASL
Soil composition: pebbly.
Grape variety: Pinot Grigio.
Growing system: Sylvoz.
Harvest time: beginning of September

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11% vol

Residual Sugar: 10 g / L

Perlage: fine and longlasting.

Color: straw yellow.

Aroma: fruity with notes of unripe peach and apple, floral with notes of elderflowers. With time, it becomes more complex.

Bouquet: savory, lively and persistent.

Serving: serving at 10°C.

Serving suggestions: lively wine, excellent when matched to light and delicious dishes, soups and eggs. It goes very well with fish dishes.