



## PINOT GRIGIO

### Veneto

Indicazione Geografica Tipica

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<b>Production area:</b>	Giavera del Montello in region of Veneto - Italy
<b>Varietals:</b>	Pinot Grigio
<b>Training system:</b>	Guyot
<b>Plants density:</b>	3 x 1 - 3330 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	11000 Kg/Ha
<b>Harvest time:</b>	Last ten days of August - first ten days of September
<b>Vinification:</b>	After natural sedimentation this wine is fermented at a temperature between 18-20°C. Kept in steel tanks before bottling
<b>Colour:</b>	Straw yellow to copper colour
<b>Bouquet:</b>	Intense with hints of acacia flowers and nutmeg
<b>Taste:</b>	Velvety and armonious palate with a broad soft body
<b>Serving suggestions:</b>	A wonderful match with elaborate pasta or rice dishes, seafood and white meat
<b>Best served at:</b>	Well-chilled
<b>Alcohol:</b>	12,5 % vol.
<b>Sugar:</b>	6 g./lt.
<b>Total acidity:</b>	5,8 g./lt.

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