



PINOT GRIGIO

Veneto

Indicazione Geografica Tipica

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



Azienda Agricola Durante