



DELLE VENEZIE

Grape Varieties:

Pinot Grigio

Production Techniques:

Wine-making: After a soft-pressing, the must is left to ferment, but not on the skins, for 2-3 weeks at a low temperature (cold fermentation about 60°-65°F).

Storage: The wine is then stored in stainless-steel tanks until bottling. It is then conserved in a fresh and dry spot, and protected from the light. The wine must be drunk young – no aging is requested.

Production Area:

A first-rate wine, produced in some restricted areas among Veneto, Friuli-Venezia Giulia regions and the province of Trent.

Alcohol:

12% by volume

Description:

Color: Characteristic pale, straw-yellow.

Bouquet: Fine and delicate, with a light fruity aroma.

Taste: Soft and dry, well-balanced and harmonic.

Serving Suggestions:

Serve as an aperitif, as well as with fish soups and grilled fish, both sea and fresh water. Best if served at 45°-50°F.