

# SOLATIO

## PINOT GRIGIO

DELLE VENEZIE DOC

Vino Spumante Brut

### WINE NAME

Pinot Grigio Spumante delle Venezie  
Denominazione di Origine Controllata

### WINE TYPE

Brut Spumante Wine

### LOCATION OF THE VINEYARD

Triveneto (in the DOC delle Venezie winegrowing areas)

### POSITION AND TYPE OF SOIL

Medium clayey soil of alluvial origin. The vineyards are located in a mild climate zone which is generally temperate

### GRAPE VARIETY

Pinot Grigio

### ALCOHOL CONTENT

12% vol.

### RESIDUAL SUGARS

6-8 g/l

### ACIDITY

6 g/l

### WINE MAKING PROCESS

Selection of grapes in the winery, soft pressing and controlled temperature. Fermentation is carried out at 16 °C with secondary fermentation using the Charmat method

### CAPACITY / BOTTLE SIZE

0.75 lt.

### COLOUR

Bright straw yellow with greenish reflections

### BOUQUET

The bouquet offers delicate floral notes of hawthorn and elderberry, enhanced by fruity hints of damson and lemon

### TASTE

Harmonious. A smooth mouthfeel enriched with a pleasant, modern and persistent bouquet

### MATCHES WITH

A versatile wine for all courses. It is especially suited to being served as an aperitif with raw fish or vegetables and tasty nibbles

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C

