

WINE NAME

Pinot Grigio delle Venezie
Denominazione di Origine Controllata

WINE TYPE

Still ramato wine

LOCATION OF THE VINEYARD

Delle Venezie DOC Area

POSITION AND TYPE OF SOIL

Sandy soil of medium fertility. The winegrowing area is located in the Alpine foothills traversed by the river Piave, an area extending all the way to the edge of the lagoon. Here the continental climate is mitigated by sea breezes

GRAPE VARIETY

Pinot Grigio

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

4 g/l

ACIDITY

5.2 g/l

WINE MAKING PROCESS

Careful selection of grapes in the winery followed by light maceration on the skins. Subsequently, soft pressing at a controlled temperature

CAPACITY / BOTTLE SIZE

0.75 lt.

COLOUR

Delicate pink hues with subtle copper reflections

BOUQUET

The bouquet is typically fruity. Delicate hints of lychee are enhanced by fresh notes of pink grapefruit which round out the complexity of this bouquet

TASTE

Modern and original, with a good structure immediately notable upon tasting. Indeed, it offers intense aromas of rose and red apple

MATCHES WITH

Best enjoyed chilled, it is ideal as an aperitif. It pairs wonderfully with slightly spicy, hot dishes or flavourful recipes like fish goujons with paprika, chicken stew with ginger, or mixed vegetable salad

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

SOLATIO

PINOT GRIGIO

DELLE VENEZIE DOC

Ramato

