



# Corte Bacaro®

## PINOT GRIGIO DELLE VENEZIE DOC

<b>Name:</b>	PINOT GRIGIO DELLE VENEZIE DOC
<b>Variety:</b>	100% Pinot Grigio
<b>Soil:</b>	Alluvial silt and clay
<b>Vine training method:</b>	Sylvoz, double-arched cane (cappuccina).
<b>Vine density per hectare:</b>	3500-4000
<b>Harvest:</b>	First ten days of September.
<b>Vinification:</b>	Brief maceration on the skins for approximately 12 hours, then racking, pressing and fermentation on selected yeasts in steel tanks at controlled temperature (16-18 °C).
<b>Maturation:</b>	Held in steel tanks at controlled temperature. Fermentation temperature 14-16 °C. After racking three times, the wine is continuously pumped over and kept in contact with the noble lees for two to four months.
<b>Residual sugar:</b>	Dry (3 g/l.)
<b>Alcohol content:</b>	12.5 % vol.
<b>Colour:</b>	Bright straw with faint copper nuances
<b>Aroma:</b>	Intense, elegant bouquet with hints of acacia blossoms and nutmeg.
<b>Flavour:</b>	Very elegant and aromatic, slightly salty.
<b>Serving temperature:</b>	14 °C.
<b>Serving suggestions:</b>	It goes well with the great seafood.



**Società Agricola Corte Bacaro**  
di Bellia & C. ss

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