

Appellation:

DOC Venezia or delle
Venezie

Variety:

100% Pinot Grigio

Time of harvest:

First decade of September



Alcohol content: 13% Vol.

Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality and their aromatic potential. When they get to the winery, they are macerated in stainless steel tanks for a short time which, depending on the vintage, can vary from 12 to 24 hours. They are then crushed gently; only the top-quality must will be bottled. The clear must is then transferred to thermo-conditioned stainless steel tanks to which accurately selected strains of yeast are added to start the alcoholic fermentation process. Fermentation goes on for 20 to 25 days at a constant temperature of 14-15°C. At the end of the fermentation process the wine is stored in the stainless steel tanks for at least 4 months. When optimal aging is achieved the wine is lightly clarified, filtered and bottled. After bottling, it is left to rest for at least 2 months before being put on the market.

Tasting notes

This wine features a straw yellow colour with soft copper hues. Wild white flowers, acacia flowers and more exotic fruity notes such as peach and pineapple are clearly conveyed to the nose. It is intense and pervasive on the palate with pleasant mineral notes and a good persistence.

Pairings and serving tips

This wine pairs well with first courses and fish and seafood-based second courses. It is also a good pairing with white, slightly spicy meat and medium-mature cheeses.

Recommended serving temperature: between 12 and 14°C.