



Pinot Grigio

Classification

Delle Venezie Pinot Grigio D.O.C.

Region

Veneto, Italy

Grapes

Pinot Grigio.

Harvest

Generally harvested from the third week of August.

Vinification

The grapes are crushed and rapidly separated from the skin after a soft pressing, then fermented in stainless steel tanks at a controlled temperature of 14-18°C.

Aging

The wine is bottled after a few months of aging in stainless steel to preserve its freshness.

Total Alcohol Content

13 %

Longevity

Best enjoyed young, preferably within the year. If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 3 years.

Color

Bright straw yellow.

Aroma

Predominantly white fruit notes, mainly pear and golden apple.

Taste

Soft-bodied, with a fresh aftertaste and a long, sapid finish.

Serving Temperature

Best served between 12-14°C.

Food Pairing

Best paired with white meats, lake and sea fish, and creamy soups.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
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