



## PINOT GRIGIO DELLE VENEZIE

Denominazione di Origine Controllata



The colour is bright yellow with lightly golden tones. The nose is intense with ripe yellow fruit notes of fresh apricot & peach. The palate is full in both body and flavour, delicately smooth, well-balanced and long-lasting.

## **FOOD PAIRING:**

Ideal with hors d'oeuvre and all seafood and shellfish.

SERVING TEMPERATURE: 8-10° C

**CLASSIFICATION: DOC** 

REGION: Veneto - Lombardia

GRAPE VARIETIES: Pinot Grigio

VINIFICATION: in stainless steel tanks.

ALCOHOL: 12%

ACIDITY: 5.6 gr/l

RESIDUAL SUGAR: 4/6 gr/l

