



Bosco del Merlo

PINOT GRIGIO LISON PRAMAGGIORE D.O.C.

Grapes

100% Pinot Grigio. The grapes are grown in our own vineyards.

Vinification process

The selected grapes are vinified without the skins. The musts, after a cold sedimentation, ferment at a temperature of 18 - 19°C. Then

the wine ages in steel tanks for 4 months before being released into the market.

Organoleptic characteristics

Colour: straw yellow with light coppery hues reminding the colour of the grapes.

Bouquet: intense, it recalls acacia blossoms and nutmeg.

Taste: dry, fresh, with a rich and soft body.

Gastronomic matches

Excellent with elaborate first courses, fish dishes and white meat.

Alcoholic content:

12,5% by volume

Serving temperature:

8 -10°C

Bottle size: 750 ml



2011,
2010,
2009,
2008,
2007,
2006



2011,
2009,
2008,
2007,
2006

score: 86	score: 82	score: 14,5/20
2011	2009	2009
score: 86	score: 78	
2010	2008	
score: 87	score: 83	
2009	2007	
score: 88		
2008		



Seal of Approval at the Int. Wine Challenge London 2007



Bronze Medal at the IWSC Competition (Surrey) 2008



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