

# PINOT GRIGIO



## IN VINEYARD

This fine variety has a name dedicated to the fact that, at maturity, the grape takes a copper colouring, half among the so-called "white" and "black" grapes, the pinot Grigio DOC comes from the best selection of the grapes.

## IN CELLAR

Vinification in white makes it possible to obtain a wine with a straw yellow colour of great personality and considerable structure.

## IN TASTING

Wine with a straw yellow colour. Bouquet: intense and elegant, with notes of acacia and pear flowers. The taste is dry, pleasant for the fresh and mild note. Good body and structure.

## PLUS

Ideal land for the cultivation of Pinot Grigio. Elegant and noble wine.

## PAIRINGS

It is well-known to match with the great fish cuisine: fine crustaceans, baked fish, oven or grill, tasty fish soups and risotto. Great also with crêpes, soufflé and white meat.

Taste at 6°C

## AWARDS



2 Rosini  
in Vinetia Guide



3 Grapes  
in Bibenda Guide



Silver Medal  
at concours Rodeo Uncorked  
Texas



Bronze Medal  
at Decanter Asia Wine Awards

## Technical information

- Bottle Size: 0,75 l
- 12% Alc. Vol.
- Sulphites: 90 mg/l (-40 % legal limit)
- Sugar: 6,5 gr/l
- Acidity: 6
- PH: 3,15
- Bottles produced annually: 60 000