

Pinot Grigio D.O.C. Delle Venezie
Organic Vegan



Grape Variety

100% Organic Pinot Grigio

Certification Vegan Society

Origin

Veneto

Winemaking

It is obtained from selected and healthy grapes, and through 3-day whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after on, the wine is filtered, decanted and then bottled.

Storage and ageing

In a humidity controlled cellar at a temperature of 10-12°C. Best drunk young.

Color

Straw yellow.

Bouquet

Pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

Flavor

This wine is dry, velvety, tasty and fruity with a slight aftertaste of bitter almond; it is well-bodied and harmonic and has good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol Content

12.5% vol.

Optimal serving temperature

10-12°C

Gastronomic Matches

To match with light recipes of the traditional cuisine, particularly suitable for vegan and vegetarian cuisine.

Packaging

Bordolese reale bottle, 75 cl., 6 bottles per box.

