

PINOT GRIGIO DOC DELLE VENEZIE



Grape Variety 100% Organic Pinot Grigio

Certification Organic Valoritalia | 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 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.