

# Pinot Grigio Venezia DOC

GRAPES:	100% Pinot Grigio
PRODUCTION AREA:	The eastern part of the Province of Venice
PRODUCTION:	Cool-temperature fermentation in stainless steel
SOIL TYPE:	Clay, of fluvial and alluvial origin
VINE TRAINING SYSTEM:	Sylvoz
PLANTING DENSITY:	3,000 - 4,800 vines per hectare (1,215 - 1,945 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	12%
SERVING TEMPERATURE:	50 - 54 °F (10 - 12°C)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at rim
AGING POTENTIAL:	2/3 years

## TASTING NOTES

Torresella Pinot Grigio is dry with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish. On the nose there is a finesse aroma of white-fleshed stone fruits, green apples and white flowers that persists on both the nose and palate. Its popularity is driven by its flexible taste profile, including medium body and fresh un-oaked fruit flavors.

## TECHNICAL INFORMATION

In the cellar, the ripe grapes are soft-crushed immediately after their arrival at the winery, and settled overnight to separate the delicate juice from the solids. The must is cooled to 10 °C (50 °F) so that it becomes naturally clear; Enzymes are never used for this process as they would extract too much of a harsh texture from the naturally copper-colored Pinot Grigio skins. From here, the clarified grape juice is racked to stainless steel tanks for cool fermentation at 16-18°C. Malolactic fermentation is blocked to retain the purity of the fruit and all of the wine's naturally fresh acidity.

## FOOD PAIRINGS

Torresella Pinot Grigio goes particularly well with sushi, fresh salads, pastas and pizza (especially with roasted vegetables).



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