

Pinot Grigio Venezia DOC

GRAPES	Pinot Grigio
PRODUCTION ZONE	Venezia DOC
ALTITUDE	At sea level
TYPE OF SOIL	Clay, of fluvial and alluvial origin
TRAINING SYSTEM	Sylvoz
PLANT DENSITY	3,000 - 4,800 vines per hectare (1,215 - 1,945 per acre)
HARVEST PERIOD	Mid-September
ALCOHOL LEVEL	12 % vol.
SERVING TEMPERATURE	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years

TASTING NOTES

A dry white wine with a straw yellow hue. It stands out for its finesse and its persistence on the nose and palate; it is elegant and well-balanced, with just a hint of aromatic fruitiness.

FOOD MATCHINGS

Excellent as an aperitif, it also goes well with rather elaborate fish recipes.

Pinot Grigio

