



*Portone*  
I.T.A.L.I.A



**P O R T O N E**  
**P I N O T G R I G I O D E L L E V E N E Z I E**  
**D O C**

Denominazione di Origine Controllata

Appellation	Delle Venezie
Area of Production	Vineyards in the best areas of the Tre Venezie Region
Grapes	100% Pinot Grigio
Vintage	2024
Soil Composition	Clayey, alluvial
Vinification	Fermentation is carried out in stainless steel tanks at controlled temperature. The wine is then stored in steel tanks until bottling.
Tasting Notes	Floral and fruity with delicate citrus and mineral notes, light-bodied, crispy acidity.
Food Pairing	Light salads, light pasta and rice dishes, seafood. It can also be enjoyed on its own as aperitif.
Alcohol	12.0%
Serving Temperature	8 — 10 °C
Residual Sugar	3 g/l
Acidity	5.5 g/l

