



Portone

I.T.A.L.I.A



**P O R T O N E**  
**PINOT GRIGIO DELLE VENEZIE ROSÉ**  
**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	The must undergoes a short cold maceration, then goes through soft pressing to separate the skins. Fermentation occurs in stainless steel tanks at controlled temperature. The wine is then stored in steel tanks until bottling.
Tasting Notes	Pale copper colour. Aromatic with delicate citrus notes. Crisp and refreshing on the palate.
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	5 g/l
Acidity	5.2 g/l

