

revino

ITALIA



PINOT GRIGIO DELLE VENEZIE

Denominazione di Origine Controllata

Appellation DOC delle Venezie

Area of Production Vineyards are planted on slopes located in the Veneto region.



Grapes 100% Pinot Grigio

Training system Guyot

Vintage 2024

Soil Composition Volcanic

Winemaking Grapes are destemmed and gently pressed. Then must undergoes static settling for 24/36 hours. Fermentation occurs in stainless steel vats at a controlled temperature of 15-16°C.

Tasting Notes The colour is pale yellow with green hues. On the nose it is delicate, slightly aromatic with notes of blossom, lemon, golden apple and peach. On the palate it is refreshing with a lingering finish.

Food pairing A versatile aperitif, but also perfect with food, especially pasta, vegetables, shellfish dishes and white meat.

Alcohol 12.0%

Serving temperature 8-10 °C

Residual sugar 3.3 g/l

Acidity 5.6 g/l

Other characteristics Vegan friendly