

I GADI



Pinot Grigio DELLE VENEZIE DOC

Grape varieties: 100% Pinot Grigio **Production region:** Veneto

Alcohol: 12,00 % vol. **Sugar:** g/l 5

Total acidity: g/l 5.3

IN THE VINEYARD

Soil type: Alluvial plains characterised by layers of permeable clay and gravel

Vine density: 4000 vines/hectare

Yield per hectare: On average 130 quintals/hectare

Vine training system: Guyot

IN THE CELLAR

Vinification: Traditional white vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures

AT THE TABLE

Tasting notes: Colour: straw yellow with greenish hints **Aromas:** fruity (apple and citrus fruit) with more delicate scents of appeal dn peach that combine very well with the honey finish **Taste:** typical, fresh, intense and long-lasting

Food pairings: Great aperitif wine, it is a good match in particular with fish, grilled vegetables, lobster with tasty sauces and sheep cheese



