



## Pinot Grigio delle Venezie DOC

Perfectly ripe grapes are harvested by hand and brought to the cellar in small crates. They are destemmed and left to cold macerate for a few hours. Fermentation in stainless steel tanks. After the first racking the wine is left on its noble lees and then bottled. This wine perfectly represents its unique environment.

Wine exported to: Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

## Most recent awards

VINOUS: 90

**JAMES SUCKLING: 90** 

Exposure:

**Grape Varieties:** Pinot Grigio Stainless steel Fermentation container: Length of alcoholic fermentation: 10 days Selected yeast Type of yeast: 15-17 °C (59-62.6 °F) Fermentation temperature: Malolactic fermentation: no Bentonite Fining agent: stainless steel Aging containers: Spring Bottling period: A few months on the fine lees Aging before bottling: Closure: Screwcap Y Vineyard No Organic: The Lagarina Valley, south of Trento, northeast of Vineyard location: Lake Garda Calcareous clay and sand Soil composition: Vine training: Guyot Altitude: 200-500 (656-1,640 feet) above sea level 2,500-3,000 plants per hectare Vine density: Yield: 8.8 lbs per vine

Southwestern

Age of vines: 5-25 years old

Time of harvest: Early September

Total yearly production (in bottles): 670,000 bottles



## Tasting Notes and Food Pairings

Straw yellow in color, pleasant floral and fruity Tasting notes:

aromas of apple, apricot and pear. Medium-bodied,

with refreshing fruit, distinct character and

balance.

Best served at 10-12 °C (50-53.6 °F). Serving temperature:

Pairs well with fish, especially salmon, halibut and Food pairings:

swordfish; also pasta and white meat. The winemaker suggests fried fish, seafood, fowl and typical Mediterranean pasta and risotto dishes.

1-2 years Aging potential:

Alcohol: 12,5% alcohol by volume, dry extract: 21,1 g/l,

total acidity: 5.2 g/l; residual sugar: 1.5 g/l; pH

3.36.

Winemaker: Franco Bernabei

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