



PINOT GRIGIO DOC VENEZIA

ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA

Veneto region

GRAPES

100% Pinot Grigio

VINIFICATION

Classic white vinification. Fermentation takes place at a controlled temperature in thermo-conditioned steel tanks. At the end of the alcoholic fermentation, the wine remains in contact with the yeasts for an adequate period of time in order to extrapolate the best aromas.

WINE CHEMISTRY

ABV: 12%

ORGANOLEPTIC NOTES

Straw yellow color. Fruity-scented wine with evident hints of toasted almonds, dry hay and walnut husk. Velvety, soft wine, with balanced acidity.

SOMMELIER NOTES

Serving temperature: 12-14°C

Food pairing: excellent with Asparagus risotto, Truffle egg pasta, Vegan pad-thai, Coconut soup and Herbs omelet.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRA FREE



NON-GMO



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013