



# PINOT GRIGIO DOC VENEZIA

ORGANIC & VEGAN CERTIFIED WINE



## PRODUCTION AREA

Veneto

## SOIL

Loose soil, with a good presence of skeleton

## GRAPES

100% Pinot Grigio. The harvest is carried out at the end of August.

## VINIFICATION

Classic white vinification. Firstly, skins are separated from the must. Subsequently fermentation takes place at controlled temperature (18°C) in thermo-conditioned steel tanks by inoculating selected yeasts. At the end of the alcoholic fermentation, the wine is transferred and rests on its noble lees for around 4 months before being bottled.

## WINE CHEMISTRY

ABV: 12% vol

## 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



EXTRAS FREE



NON-GMO

