



PINOT GRIGIO

A classic and very expressive Pinot Grigio, bright straw yellow in colour with an attractive aroma of citrus fruits, peach, honeydew melon and especially pear; medium rich, fruity, well-structured and direct on the palate with orchard fruit flavours and tangy, fruity acidity on the finish.

VARIETY

Pinot Grigio

SOIL

Light marly soils which warm up quickly in spring.

WINEMAKING

Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICES

Pasta and fish appetisers.

AVAILABLE BOTTLE SIZES

