



**Pinot Grigio  
Delle Venezie D.O.C.**

**Production area:** our vineyards in Pradamano (Ud)

**Ripening:** first days of September

**Vine training technique:** Cordon Training, Guyot

**Plants density:** 5000 plants per hectare

**Soil composition:** medium-texture soil, rich microelements, with calcareous structure.

**Vinification:** after grapes harvest, the grapes and the entire bunches of grapes are pressed softly to obtain the “flower must”. Then the static cold decantation of the must follows, in order to eliminate all solid parts on the surface. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 °C. The wine is then poured and set to refinement for some months in steel basins, before selling.

**Alcoholic volume:** 12 – 12,5 %

**Sugar:** 4 gr. lt.

**Acidity:** 5,5 gr. lt.

**Description:** yellow straw coloured wine, with light greenish reflexions, dry, soft and harmonic, with an elegant and intense perfume, delightfully fruity.

**Pairings:** light appetizers, light soups, risottos, fish soups and dishes. Very good with dried salted cod according to the recipe of Vicenza. To be served at a temperature of 10-12 °C.

**Conservation:** to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.



**WOW! Civiltà del bere  
Bronze medal**