



# CAPOSOTTO

pinot grigio

**Appellation:** DELLE VENEZIE D.O.C.

**Soil:** CALCAREOUS/CLAY AT LOW/MEDIUM ALTITUDE.

**Area of origin:** VENETO AND FRIULI VENEZIA GIULIA

**Alcohol content:** 12,5% Vol.

**Winemaking:** HARVESTED IN THE FIRST WEEK OF SEPTEMBER, THE GRAPES ARE SOFTLY PRESSED AND FERMENTED AT 64-68 °F

**Eyes/Nose/Palate:** STRAW YELLOW WITH GREENISH SHADES. AT THE NOSE IT SHOWS A DELICATE, FRUITY BOUQUET. WITH HINTS OF ACACIA FLOWERS. ON THE PALATE IT IS SMOOTH AND DRY, WITH A LOVELY CRISP FINAL.

**Pairings:** THE CAPOSOTTO PINOT GRIGIO LOVES FISH, BOTH RAW AND GRILLED, SALADS AND CHICKEN.

**Serve at 50-52°F.**