

VILLA ANNA

PINOT GRIGIO



100x80 mm



65x70 mm

IGT delle Venezie

The growing area comprises that recognized optimal for production of typical Pinot Grigio quality wines, where the variety performs best in alluvial soils, in the valley floor and on alluvial cones.

WINEMAKING

The selection of low yielding clones and thinning out grapes to restrict yields per vine are prerequisite for the production of perfectly ripe grapes, which in turn are indispensable for high quality. The berries are gently stemmed (thought not broken), softly pressed and subsequently fermented in stainless steel tanks using temperature control, a practice now considered indispensable for producing quality, fruity white wines. After fermentation the wine is matured on the fine lees to enrich it with interesting complex secondary aromas, characteristics which will develop after a few months in the bottle.

ANALYTICA DATA

Alcohol : 12,5 %

Acidity 5,5 g/l

DESCRIPTION

Straw yellow in color with a rich nose ranging from fruit (pear and banana) to floral aromas (acacia). Dry on the palate, full and fresh, medium in structure with good medium term aging potential.

GOES WELL WITH

A classic fish wine, it is also an excellent partner for soups, platter of cold cuts and white meats. Serve lightly chilled at 52-54 F .It will keep well for one to two years.