



PINOT GRIGIO (Rose)

DOC delle VENEZIE

The growing area comprises that recognized optimal for the 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 grapes are gently cold pressed before alcoholic fermentation. The grapes do not stay in contact with their skins for a few hours only, so the juice does not contain that much color or tannin. This produces the lightest colored rosé wines. After fermentation the wine is matured on fine lees to enrich it with interesting complex secondary aromas.

ANALYTICAL DATA

Alcohol: 12.5%

Acidity: 5,5 g/l

DESCRIPTION

Light pink in color with a rich fruity nose. Slightly sweet in the palate, full and fresh.

GOES WELL WITH

A classic seafood wine that also matches soups, cold cuts and white meats.

Serve slightly chilled (52-54 F).