

PINOT GRIGIO

I.G.T. delle Venezie

Vintage: 2015

Pinot Gris is one of the most important and widespread grape varieties in the world which grows well in dry alluvial soils. The prestigious wine made from its grapes has a luminous straw yellow colour, and a characteristic bouquet which smells of the countryside in summer at the time of haymaking.

HARVEST:	1 st september 2015
GRAPE VARIETY:	Pinot Grigio
GROWING AREA:	Tezze di Piave (TV)
TYPE OF SOIL:	Loose and well drained alluvial soil, deriving from the sedimentation of gravel left by the river Piave during its floods over the centuries.
WINEMAKING PROCEDURE:	White vinification with short cold maceration for 12 hours.
BOTTLED:	10 th March 2016
ORGANOLEPTIC CHARACTERISTICS:	Straw yellow colour with golden glints. With the passing of time its fine and delicate fruity aroma evolves into scents of nuts. Dry, velvety and well balanced flavour
ALCOHOL:	.12.50% VOL

