

## **PINOT GRIGIO**

D.O.C. Delle Venezie

One of the most important and widespread grape varieties in world enology, it requires dry soils, preferably of alluvial origin. The wine enjoys great prestige; vinified in white, therefore in the absence of skins.

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### **HARVEST**

Early September

### **GRAPE VARIETY**

Pinot Grigio

### **VINE GROWING METHODS**

Sylvoz

### **PRODUCTION ZONE**

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.

### **WINEMACKING PROCEDURE**

Vinification in white, with short cold stabilization for 7 days.

### **ALCOHOL LEVEL**

13,5% vol.

### **SIZE AVAILABLE**

0,75 lt.

### **TASTING NOTES**

Straw yellow color with golden reflections. Fruity aroma, fine and delicate, with a characteristic bouquet reminiscent of the countryside in summer, at the time of haymaking, with those healthy and strong scents that now only memory remembers. Dry, velvety and harmonious flavour.

