Intrigo

Pinot Grigio Rosato D.O.C. delle Venezie

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Grape variety 100% Pinot Grigio

Origin north-east, in the wine-growing area of the Delle Venezie DOC

Winemaking

when the perfect balance between sugar and acidity is reached, the harvest begins. The bunches arrive in the cellar where they are destemmed and crushed. They enter the lung press where, after a short maceration of 2-6 hours, the must is separated from the skins. The cooled must is decanted and fermentation is started on the clarified must, at the end of the latter the temperature is lowered to about 8-10°C to preserve the aromatic part.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C. Best drunk when young.

Colour

beautiful pale pink color with pleasant purple reflections.

Bouquet

elegant, with marked notes of golden apple, followed by interesting floral sensations of white flowers.

Flavour

elegant combination of acidity, flavor and softness, followed by an interesting persistence and fullness.

Alcohol content 12% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

it goes very well with fish appetizers, prosciutto crudo and speck. Excellent with first courses with sauces based on seasonal vegetables.

Packaging

in 75 cl Bordolese bottles in 6 bottle boxes.