



Pinot Grigio D.O.C. delle Venezie

Serenissima

www.rinomatatombacco.it



Grape variety 100% Pinot Grigio

Origin Veneto area

Winemaking

it is obtained from selected and healthy grapes, and through 3-day whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after on, the wine is filtered, decanted, and then bottled.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.

Best drunk when young.

Colour

straw yellow.

Bouquet

pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

Flavour

this wine is dry, velvety, tasty and fruity with a slight after-taste of bitter almond; it is well-bodied and harmonic, and has good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol content 12% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

this wine is excellent as an aperitif and ideal with seafood salads and main courses based on fish and crustaceans. It is perfect with white meats, and boiled, grilled or fried fish.

Packaging

in 75 cl Bordolese bottles in 6 bottle boxes.

order code: PF0091L