



Pinot Grigio D.O.C. delle Venezie
Bio Vegan



*the bio-vegan (organic-vegan)
version carries exotic fruit and
delicate white flowers scents
a wine boasting a refined and
lingering taste*

Name and Denomination

Pinot Grigio D.O.C. delle Venezie Bio Vegan

Grape variety

100% Pinot Grigio, cultivated in the Provinces of Treviso and Venice.

Origin

a vine varietal originating from an area situated between Alsace (Pinot Gris) and Germany (Rulander). In Italy it is especially cultivated in the Provinces of Treviso and Venice, where it has become widespread in winemaking and now boasts a new world-famous presentation style.

Winemaking

grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24-36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10°C when alcoholic fermentation is over in order to preserve the aromatic part.

Storage and ageing

must be stored in a cool and preferably dark place; during the following year, the aromatic notes evolve into olfactive maturity which privileges complexity rather than fruit.

Colour

beautiful straw yellow with appealing greenish reflections.

Bouquet

a distinctive refined exotic fruit- apple note, and gentle scents recalling white flowers.

Flavour

refined acidity followed by appealing tanginess and persistence; after swallowing, aftertaste excellently corresponds to initial nose perception.

Alcohol content 12.5% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

excellent with fish starters, cured ham and speck, and with first courses served with seasonal vegetable sauces.

Packaging

in 75 cl bordeaux reale bottles in boxes of 6.

