

Pinot Grigio delle Venezie DOC Gorgo

Certified Organic



Grapes: Pinot Grigio.

Area of origin of the grapes: Vineyards in Sommacampagna (VR).

Soil type: Rocky debris, stones and pebbles, humus and silt, rich in calcium carbonate with a high pH.

Training system: Guyot.

Vinification: Soft pressing and temperature-controlled fermentation.

Ageing: In steel tanks, before bottling.

Sensory characteristics: Pale straw-yellow with bright pearly highlights, the bouquet is fruity, with pleasurable notes of citrus and green apples. Soft, dry, fresh, lively and harmonious to the palate.

Serving suggestions: The best combinations are those with fish: seafood salads, risottos and shellfish. Also perfect with vegetarian dishes combined with fresh cheese.

Alcohol: 12.5%

Serving temperature: 10° C.