



Pinot Grigio I.G.T



Grape variety: 100% Pinot Grigio

Harvest: first-half September

Winemaking: After gentle destemming, the fruit was left to macerate for a short period, then softly crushed, and the must obtained was clarified by decantation. Temperature-controlled fermentation followed in stainless steel vats.

Appearance: Straw yellow with greenish reflection

Taste: Full-bodied, soft, rounded. A fresh, enfolding, mineral and savoury entry. Generous and floral, with notes of lime tree and chamomile. Sweet hints of white and yellow pulp.

Service temperature: 10/12° C (50/54° F)

Gastronomic accompaniments:

Particularly suitable for fish dishes, shellfish hors d'oeuvres, risottos and vegetable flans.

Format:



0,75 L

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