



“Tesoro” Pinot Grigio delle Venezie DOC 75cl

- ▶ Grapes: Pinot Grigio 100%
- ▶ Classification: Delle Venezie DOC
- ▶ Production area: Veneto, Friuli-Venezia Giulia, provincia di Trento
- ▶ Vinification: Vinification is carried out with light maceration of the grapes. After soft pressing, the must is placed to ferment with selected yeasts for about 15-20 days at a controlled temperature. After fermentation is complete, the wine is stored at approx. 15°C in steel tanks until bottling. The vinification is carried out by pressing the grapes and with a slight maceration on the skins. After a soft pressing, the must fermentation is started up using selected yeasts at a controlled temperature and goes on for 15 -20 days. The wine is then stocked in steel tanks before bottling.
- ▶ Colour: Typical straw color, with greenish highlights
- ▶ Taste: Soft and full, dry and balanced
 - Aroma: Characteristic, broad and fruity, slightly aromatic and with excellent persistence.
 - Storage: In a cool place and away from light, for not more than 2 years
 - Pairing: Is an excellent wine as an aperitif, for appetizers, seafood starters and grilled fish.
- ▶ Serving temperature: 8-10°C
- ▶ Alcohol content: 12%
 - Residual sugar: 6 g/l.
 - Total acidity: 5 g/l.