Trattoria Italiana

Pinot Grigio DOC delle Venezie



TYPE OF WINE

Still white wine

MAIN GRAPES

Pinot Grigio

PRODUCTION AREA

Grapes coming from the DOC area, located between the Regions Veneto, Trentino and Friuli-Venezia Giulia (North-East Italy)

SOILS

In the hilly region as well as in the plains, we find alluvial and sedimentary soils, the composition can vary from fresh and gravelly to clayey and rich in minerals.

HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Straw yellow with greenish hints

BOUQUET

Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.

TASTE

Well balanced, soft and sapid, medium-body, leaves a pleasant sensation of velvetness and delicate sweetness.

FOOD PAIRING

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

12,0% vol

[Bordolese standard (75 cl)], [12% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)