Pinot Grigio blush DOC delle Venezie



TYPE OF WINE

Still rosè 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

After a short maceration, to obtain the typical pink colour, 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

The light pink colour of this delicate "blush" wine comes from the skins of the pink-tinged Pinot Grigio grapes.

BOUQUET

This is a fresh and crisp wine with a zesty aroma and a fruity flavour with fruity and green notes.

TASTE

The nose is fruity, slightly floral and pleasant; particularly crisp and balanced palate

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
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CONTRI
SPUMANTI S.P.A.

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