



Pinot Grigio delle Venezie

denominazione di origine controllata

PRODUCT OF ITALY



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank with battonage for 4 months.

APPELLATION: Cavalieri Reali Pinot Grigio Delle Venezie DOC 2017

GRAPE VARIETY: Pinot Grigio 100%.

PRODUCTION AREA: Vineyards are in the Veneto region, primarily in the province of Verona.

CAPACITY: 0,750 lt.

VOLUME: 12% vol.

RESIDUAL SUGAR: gr/lt.

TASTING NOTE: A clear, dry white wine with a pale straw colour. Smooth, delicate and fresh with apple, pear and citrus aroma.

SERVING SUGGESTION: Perfect with first courses, seafood and poultry dishes.

SERVING TEMPERATURE: 10-12°C.