

Pinot Grigio

IGT Marca Trevigiana



Product description

Wine obtained from the fermentation of grapes Pinot Grigio.



Vineyard location: Sinistra Piave.
Altitude: 40 MASL
Soil composition: pebbly.
Grape variety: Pinot Grigio.
Growing system: Sylvoz.
Harvest time: beginning of September

Technology "Le Contesse":

- manual harvest.
- cold maceration for a few hours.
- soft pressing and cleaning of the must by cold static decantation.
- alcoholic fermentation with selected yeasts.
- Filtering wine at the end of fermentation and aging in steel tanks.
- bottling and then wine left to age in the bottle for a few months in conditioned warehouse.

Alcohol: 12 % vol.

Color: straw yellow.

Aroma: fruity with notes of unripe peach and apple, floral with notes of elderflowers. With time, it becomes more complex.

Bouquet: savory, lively and persistent.

Serving: serving at 10°C.

Serving suggestions: lively wine, excellent when matched to light and delicious dishes, soups and eggs. It goes very well with fish dishes.