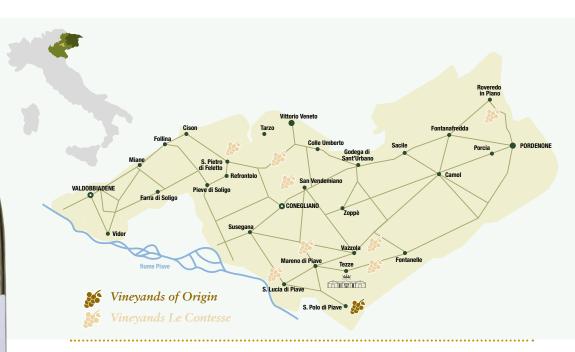


## Pinot Grigio DOC Delle Venezie - Semi-sparkling





semi-sparkling wine obtained by refermentation in pressurised vats, with selected yeast at controlled temperatures;





PINOT GRIGIO

Altitude: 40 metres above sea level; Soil composition: medium consistency;

**Grape variety:** Pinot Grigio. **Growing system:** Sylvoz.

Harvest time: First 10 days of September;

## Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation;
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then, storage in stainless steel tanks at low temperature;
- secondary fermentation in pressurized vat with selected yeasts:
- the wine is bottled and then left to age in a conditioned warehouse for a few weeks;

Alcohol: 11 % vol.

Residual sugar: 8 - 9 g/l;

**Perlage:** fine and persistent;

*Color:* straw yellow; in some vintages, it may also have slight copper highlights.

**Aroma:** fruity notes of white peach and apple enhanced by floral notes. The secondary fermentation gives it an elegant and delicate aroma, reminiscent of bread crust.

**Bouquet:** lively, sapid, fresh and harmonious; **Serving:** serve cold at a temperature of 8-10°C; **Recommended pairings:** it goes well with light appetisers and main dishes, as well as vegetarian cuisine. Ideal also for anyone who likes a more structured and intriguing aperitif.

