



Pinot Grigio

PINOT GRIGIO DELLE VENEZIE DOC



8-10 °C
SERVICE
TEMPERATURE



20-21 K
PRODUCTION
PER YEAR



12,5%
ALCOHOL



3-4
RESIDUAL
SUGAR (G/L)



5,5
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLES

PROFILE:

FRUITY



MINERALITY



SMOOTHNESS



FLORAL



AROMA



RECOMMENDED GLASS



Tulipano

GRAPE VARIETIES

Pinot Grigio 100%

LOCATION OF THE VINEYARD

Veneto region

VINEYARD AND TYPE OF LAND

Uneven vineyards with vines with over twenty years old. Medium textured soil with a portion of clay.

VINIFICATION AND AGING

Crushing and light maceration for 24 hours. Soft pressing and must cold decantation, then start of the fermentation at 17°C. The wine stays on yeasts for 1 month into a steel tanks. Follows several decanting and final aging into the tanks. Bottling and aging in bottles.

WINE LAYOUT AND PAIRINGS

White wine a very light coppery reflex. Wisteria and exotic fruits scents. Dry and saline taste. Medium alcohol. All-around in pairing with food specially with seafood and vegetables recipes.

FOOD PAIRING



Seafood salad



Octopus with potatoes and taggische olives



LE MANZANE®

Via Maset, 47/B - 31020 S. Pietro di Feletto (TV) - Tel. +39 0438 486606 - lemanzane.com