



PINOT GRIGIO

Alcohol level: 12,50% in Vol.

Sugar content: 4,2 gr/l

Total acidity: 5,20 gr/l

PH: 3,30

Vinification:

White or "Ramato" (with a copper-colored tinge)

Finishing:

bottled for 3 months

Wineyard: Pinot Grigio

Production area: San Polo di Piave (TV)

Yield per hectare: 140 q/ha

Planting pattern: 280 x 120

Training system: Sylvoz

Pinot Grigio can be vinified as a white wine, or as a "Ramato" (with a copper-colored tinge). Current trends favor the Ramato, which assumes a subtle touch of bitterness; fruity and full-bodied, not suitable for ageing. The white wine, however, appears finer, more elegant and discreet.

It is an internationally renowned wine of great quality. Fruity when young, it develops a generous, pungent bouquet of dried hay, walnut skin, and roasted almonds.

Aperitif wine, suitable for the whole range of light starters, pasta or soup and fish-based courses. Vinified as a Ramato wine it is also a good match for cold cuts and boiled meats.

To be served at a temperature of 10-11° C.