



PINOT GRIGIO Lombardy, Italy

13% **750mL**
ALC/VOL BOTTLE SIZE



100% Pinot Grigio



Appellation

Garda DOC

Vinification

Hand-picked grapes.

Fermentation

Cold maceration of grapes, transferred at the end of fermentation in steel casks where it remains until the following spring. steel: fermentation in stainless steel for 10 days. Maturing in stainless steel for 3 months. bottle: 3 months at rest.

Tasting notes

Color: light yellow color with light greenish reflections.

Nose: clear scents of ripe pear and melon and white flowers.

Palate: creamy, well-balanced and offset by a fine acidity and crisp finish. Easy to drink.



Fermented for 10 days
and matured in
stainless steel 3 months



Aged without
Oak



Rests in bottle
3 months

Serving recommendations

10-12°C in a tulip glass

Food pairings

Soups, fish dishes, pastas and risottos as well fish second courses