



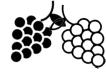
# PINOT GRIGIO Lombardy, Italy

13% 7

750mL

ALC/VOL BOT

**BOTTLE SIZE** 



100% Pinot Grigio



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 refections.

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

Palate: creamy, well-balancedand 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

PRATELLO

PINOT GRIGIO

10-12°C in a tulip glass

### **Food pairings**

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