



Pinot Grigio DOC Delle Venezie - Semi-sparkling



Product description

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



0,750 lt

Vineyard location: Veneto and Friuli Venezia Giulia;

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.