



CINTA

PINOT GRIGIO DELLE VENEZIE

Appellation: Pinot Grigio delle Venezie Doc

Production Area: North-East Italy

Climate: The microclimate gives the perfect pre-harvest conditions of cool nights and considerably hotter days. The result is excellent fruit quality in the grapes.

Harvest: Mid-September

Bottle Size: 750 ml

Serving Temp.: 8-10 °C

Alcohol Content: 12% Vol

Color: Straw-yellow with coppery reflection

Bouquet: distinct and characterful on the nose, with a floral hint.

Taste: Elegant and dry, with floral notes and fresh flavors which provide a harmonic finish.

Paring Food: Ideal on its own, with creamy pasta sauces, fish dishes and white meats.

VINIFICATION: The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Prior to fermentation the liquid is chilled to allow a natural separation of sediment and juice, after which selected, yeast is added to initiate fermentation.