SACCHETTO

PINOT GRIGIO BLUSH
DOC
DELLE VENEZIE



Pinot Grigio with a typical copper color, obtained thanks to maceration on the skins. Its fine and delicate aroma reveals floral hints. The flavor is harmonious, delicately dry with a pleasantly fruity aftertaste. A wine for the whole meal, excellent with appetizers, light first courses, white meats, shellfish and fish in general, fresh cheeses. Serve cool at 8-10°C

Classificazione:	Pinot Grigio Delle Venezie D.O.C. Blush
Zona d'origine:	Veneto and Friuli Venezia Giulia.
Vitigni:	Pinot Grigio
Vinificazione:	Maceration of the skins for 12 hours to give the typical copper color: separation of the must and fermentation at a controlled temperature.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 mesi.
Colore:	Pale pink with typical copper reflections.
Profumo:	Typical fine and delicate with floral hints.
Sapore:	Harmonious and lightly dry with a pleasant fruity aftertaste.
Gradazione alcolica:	12% Vol
Acidità totale:	5,5 - 5,7 g/l
Residuo Zuccherino:	3 - 5 g/l
Temperatura di servizio:	8 - 10 °C
Abbinamenti consigliati:	Excellent with all the dishes: appetizers, light first courses, white meat, fish and in particular shellfish, fresh cheese.
Riconoscimenti:	**2023 - Mundus Vini - Silver Medal** **2020 - Mundus Vini - Silver Medal** **2018 - New Orleans International Wine Awards - Gold Medal**