



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