SACCHETTO

PINOT GRIGIO DOC DELLE VENEZIE L'ELFO



This fine wine, awarded with several international awards, is made from Pinot Grigio grapes from the DOC delle Venezie area. Aroma with notes of apricot and lime blossom, balanced and intense flavour. Recommended with seafood appetizers, shellfish, mixed fried fish, soups, boiled meat and poultry. Serve at 8-10°C.

Classificazione:	Pinot Grigio Delle Venezie D.O.C.
Zona d'origine:	Veneto - Area delimited by Production regulations.
Vitigni:	Pinot Grigio
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Straw yellow with copper reflections.
Profumo:	Fine, delicate, with pleasant apricot and linden flower scents.
Sapore:	Full-bodied, intense and well-balance, with typical mango hints.
Gradazione alcolica:	12% Vol
Acidità totale:	5,3 - 5,7 g/l
Residuo Zuccherino:	3 - 5 g/l
Temperatura di servizio:	8 - 10 °C
Abbinamenti consigliati:	To be served with fish-based hors-d'oeuvres, shellfish, fried fish, soups, boiled meat and chicken.
Riconoscimenti:	**2025 - Frankfurt International Trophy - Gold Medal** **2024 - Berliner Wein Trophy - Gold Medal** **2024 - Frankfurt International Trophy - Gold Medal** **2024 - Berliner Wein Trophy - Silver Medal** **2024 – Mundus Vini Summer Tasting - Silver Medal**