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PINOT GRIGIO DELLE VENEZIE DOC
BLUSH BRUT



This wine is the expression of all the Veneto land: the flavors of the countryside and the sea, good food as a lively banquet.
A frank character to be served very fresh.

Classificazione:	Pinot Grigio Delle Venezie D.O.C. Blush Brut Vino Spumante
Zona d'origine:	Veneto and Friuli Venezia Giulia
Vitigni:	100% 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:	12/14 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale pink with copper reflections.
Profumo:	Intense fruity aroma with evident notes of white flowers such as wisteria and acacia, and a typical hint of bread crust.
Sapore:	Full-bodied, smooth and balanced, dry and velvety.
Gradazione alcolica:	12% Vol
Acidità totale:	5,7 - 5,9 gr/l
Residuo Zuccherino:	9 - 11 gr/l
Temperatura di servizio:	7 - 9° C
Abbinamenti consigliati:	Excellent as accompaniment for fish or vegetable hors d'oeuvre, fish-based first courses, baked fish such as stuffed trout or trout baked in foil.
Riconoscimenti:	**2018 - New Orleans International Wine Awards - Gold Medal** **2016 - Decanter - Commended**