



PINOT GRIGIO D.O.C. DELLE VENEZIE L'ELFO

Classification: Pinot Grigio D.O.C. delle Venezie

Area of origin: Veneto - Area delimited by Production regulations.

Grapes: Pinot Grigio

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 18/24 months depending on the temperature and lighting of the place where it is stored.

Colour: Straw yellow with copper reflections.

Aroma: Fine, delicate, with pleasant apricot and linden flower scents.

Flavour: Full-bodied, intense and well-balance, with typical mango hints.

Alcohol content: 12% Vol.

Total acidity: 5,5 - 5,8 g/l

Residual sugar: 4 - 5 g/l

Serving temperature: 8-10° C.

Gastronomic match: To be served with fish-based hors-d'oeuvres, shellfish, fried fish, soups, boiled meat and chicken.

Awards: Bronze Medal - IWSC 2018

