

**PINOT GRIGIO BLUSH D.O.C.  
DELLE VENEZIE  
LINEA SF**



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

Area of origin: Veneto and Friuli Venezia Giulia

Grapes: Pinot Grigio

Wine-making: Maceration on the skins for 4/5 days to give the typical copper colour; separation of the must and fermentation at a controlled temperature.

Ageing: in steel containers at a controlled temperature.

Refining: In bottle

Preservation: 18/24 months.

Colour: Pale pink with typical copper reflections.

Aroma: Typical fine and delicate with floral hints.

Flavour: Harmonious and lightly dry with a pleasant fruity aftertaste.

Alcohol content: 12% Vol.

Total acidity: 5,5 - 5,7 g/l

Residual sugar: 5 - 6 g/l

Serving temperature: 8 - 10° C.

Gastronomic match: Excellent with all the dishes: appetizers, light first courses, white meat, fish and in particular shellfish, fresh cheese.