

**PINOT GRIGIO BLUSH D.O.C.
DELLE VENEZIE
VINO SPUMANTE
FILI**

This wine reflects the whole Veneto land: tastes of the countryside and of the sea, the good food as an alive moment. An open character to be served chilled.



Classification: Pinot Grigio Blush D.O.C. Brut
Vino Spumante

Area of origin: Veneto

Grapes: 100% Pinot Grigio

Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 12/14 months depending on the temperature and lighting of the place where it is stored.

Colour: Pink colour with copper reflections.

Aroma: Typical strong fruity scent, nuances of white flowers such as acacia and wisteria are clearly detectable.

Flavour: Full-bodied, smooth and balanced, dry and velvety.

Alcohol content: 12% Vol.
Total acidity: 5,7 - 5,9 g/l
Residual sugar: 11 - 13 g/l

Serving temperature: 7-9° C.

Gastronomic match: 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.

Awards: Commended - Decanter 2016

