



V13050075

Pinot Grigio Venezia DOC - cl 75

DOC Venezia is a recent denomination established in 2011 to promote the wines of a land with a millenary winemaking tradition. It is located in the eastern Padan Plain and includes the provinces of Treviso and Venice. Here, the climate and environment are particularly suitable for the cultivation of various vines, including Pinot Grigio. This vine is the result of a bud-mutation of Pinot Nero, from which it acquired elegance and refinement.

Production Area: province of Treviso (Veneto), Italy

Vine: Pinot Grigio

Plants per Hectare: 3000-3500

Training System: Spurred cordon

Harvest Period: Beginning of September

Yield per Hectare: 100-120 q/Ha

Characteristics:

Production Area

DOC Venezia area ranges from the foothills in the Province of Treviso to the Adriatic Sea in the Province of Venice. Thanks to the protection of the Dolomites in the North and to the proximity with sea and lagoon, it is characterized by a temperate-humid climate. The soil is made of alluvial material originated from Alpine and pre-Alpine glacier melting and carried by Piave and Livenza rivers. In the high plain, the soil is rich in gravel, while towards South it is mainly made of sand, limestone and clay. Grapes used for our Pinot Grigio Doc Venezia have their origin in the river Piave area, characterized by alluvial, more structured soils, which give the wine fragrance, freshness and complex aromas.

Production Process

- > Grapes are harvested in the beginning of September.
- > Grapes are destemmed and softly pressed, then they are left in the press for a short maceration without oxygen.
- > The must is then separated from the skins through a soft pressing and then undergoes clarification and fermentation at a controlled temperature.
- > The wine is transferred into another container where it matures on lees for 3 months. Lees are yeasts that have concluded their life cycle and release aromatic substances which enrich the bouquet, and mannoproteins which positively influence body and stability.





Organoleptic Characteristics:

Color and Appearance: Brilliant, straw yellow with copper tinges.

Bouquet: Elegant and refined, with delicate floral notes of elderflower and acacia, and fruity aromas of pear and peach. Pleasant note of almond in the finish.

Taste: Dry, fresh, harmonic, acidity perfectly balanced with the good structure and smoothness of this vine.

Chemical Characteristics:

ABV: 12%

Sugar, g/l: 2-5

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 10-12 °C

Serving Suggestions: It goes well with light starters like cured ham, pasta, risotto, white meat, vegetables, fish (excellent with seabass). Perfect as an aperitif.

Enjoy it within: 18 months.



Recommended Glass: Tulip.