



Pinot Grigio Blush



APPELLATION
DOC



AREA
Delle Venezie area



GRAPES
Pinot Grigio



ALCOHOL LEVEL
12,5% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18°C (64°F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavours.

COLOUR

Inviting copper colour.

BOUQUET

A fine and delicate aroma of rare elegance, pleasantly supported by fruity and flowery notes.

FLAVOUR

Delicately dry, with an excellent balance, the flavour displays structure and good freshness. The finish is caressing with a clean and persistent fruity aftertaste.

SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

FOOD MATCHES

Its fresh, elegant flavour makes it an ideal match for light appetizers, delicately flavoured pasta and rice dishes, grilled fish or even white meats.