



PINOT GRIGIO 2023

Name	D.O.C. of the Venetians
Wine variety	White
Region of Origin	Friuli
Land	Silty loam with a tendency towards clay.
Be	Pinot Grigio 100%
Harvest Period	Early September
Winemaking	Gentle pressing, flotation, and fermentation at regulated temperatures in stainless steel tanks.
Refinement	No

TASTING NOTES

Color	Pale straw-yellow
Perfume	Bouquet of fruity sensations, including pear, white peach, and citrus fruits.
Like	Dry, characterized by good acidity and flavor, enveloping.
Culinary pairings	Aperitif, seafood appetizers, fresh or semi-aged cheeses
Serving temperature	8-10°C

ANALYTICAL INFORMATION

Alcohol concentration	13% vol.
Total acidity	5.5 g/l
Residual sugars	0.5 g/l

Made in Italy - Contains sulfites

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