

PINOT GRIGIO Still white wine



This still white wine is made with Pinot Grigio grapes and it is produced using a soft grapes pressing technique.

TECHNICAL SPECIFICATIONS

denomination	IGT Veneto
grapes	Organic grapes: 100% Pinot Grigio
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	Soft grapes pressing technique.
alcohol level	12.50 % Alc./Vol.
sizes available	0.75L

TASTING NOTES

appearance	Straw yellow with golden reflections
nose	Intense perfume with delicate hints of peach and apricots.
taste	The taste is soft, harmonic, fruity, fresh. Finally, it results long and persistent.
service	It should be served at 10 – 12 ° C, uncorked an hour before drinking it.
food matching	Excellent with main courses with fish sauces. Perfect with risotto.



ART. 210