



Vallagarina IGT Pinot Grigio

Grape variety: Pinot Grigio 100%

Origin: Towns of Brentino Belluno, Dolcè, Rivoli.

Alcoholic strength: 12,5% vol.

Capacity: 0,75 l.

Colour: Straw yellow.

Nose: Fruity, floral, fine, distinctive.

Taste: Dry, slightly acidulous, fresh and persistent.

Winemaking technique: This wine is produced with only healthy white grapes. The grapes are softly pressed in order to prevent extracting the pink of the skins. Afterwards, fermentation with selected yeasts takes place at a controlled temperature of 18°C. Then, after having been left in stainless steel vats for maturing and after having been stabilised, the wine is bottled.

Storing: Despite its surprisingly being a high quality wine even after some time, this wine should not be aged. It is best to drink it possibly within no more than a few years from the harvest. The bottles must be stored in horizontal position in a fresh and dark place.

Matching with food: It can be an aperitif wine. It matches vegetable starters and delicate soups.

Serving: It should be served at a temperature between 12/14°C in a moderately wide long-stemmed glass.

