



Pinot Grigio delle Venezie

DENOMINATION: Pinot Grigio delle Venezie IGT

GRAPES: Pinot Grigio

REGION: Grapes coming from the vineyards located in the Venetian area- North East of Italy (Veneto, Trentino, Friuli).

HARVEST: Beginning of September

VINIFICATION: Soft pressing of the grapes yields no more than 62% of the grape juice which is cold fermented in stainless steel tanks for 20-25 days, in order to maintain the natural flavours of the grapes.

AGEING: No ageing in wood.

ALCOHOL: 12.00 % vol

TASTING NOTES: This is the typical Pinot Grigio with a brilliant straw yellow color. Elegant perfumes like white flowers (acacia flower), almonds and fruit (citrus fruit, exotic fruit, apples).

FOOD PAIRING: Ideal outside a meal, it goes very well with hors d'oeuvres and fish dishes, in particular crabmeat. It also forms an excellent accompaniment for soups and white meats. Serve chilled at a temperature of 8°-10° C.



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