

AMORI



Pinot Grigio delle Venezie DOC



Grapes

100% Pinot Grigio



Vineyard area

The vineyards are located in Veneto, in the northeast of Italy.



Harvest

Pinot Grigio grapes are carefully picked by hand in mid-August, when the grapes are very crisp and have very good acidity.



Vinification

The grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature-controlled conditions of 18° C in stainless steel tanks for approximately 10-15 days.



Tasting notes

Straw yellow in colour. An intense bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly balanced, supple and refreshing.



To serve

This is a versatile wine, pairing well with a great variety of dishes or enjoyed as an aperitif.

