



PERBENE

## Pinot Grigio 0.0%

### GRAPES

**100% Pinot grigio**

### VINEYARD AREA

Selected vineyards in the north-east of Italy.

### HARVEST

The grapes are carefully picked **by hand in September**, when they have reached the perfect balance between ripeness and acidity.

### VINIFICATION

The grapes are destemmed and 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.

### DE-ALCOHOLIZATION

The Pinot grigio is **dealcoholized** using the «**vacuum evaporation** technique». With this method it is possible to remove the alcohol at a temperature of 20°C, preserving the freshness and the varietal characteristics of the wine.

### TASTING NOTES

Straw yellow in colour. PERBENE Pinot Grigio has an intense bouquet of **tropical fruits**, such as passion fruit and lychee, with **citrus touches**. On the palate it is medium-bodied and perfectly balanced, supple and **refreshing**.

### TO SERVE

Serve at 10-12°C for maximum **aromatic expression**. This is a **versatile** drink, pairing well with a great variety of dishes or enjoyed on its own as an aperitif.

**1 GLASS**  
PERBENE

 20 kcal



**1 GLASS**  
White wine

 70 kcal



**12**  
alc%

