

VOLUNTÉ

PINOT GRIGIO ROSÉ DELLE VENEZIE DOC



GRAPES:

100% Pinot Grigio



VINEYARD AREA:

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



HARVEST:

The Pinot Grigio grapes are **carefully picked by hand** during the first week of September.



VINIFICATION:

The grapes are destemmed and very **gently pressed** in a pneumatic press. The must remains in contact with the skins for about 6 -12 hours, in order to give the wine a **lovely pink colour**. Fermentation then takes place in temperature controlled conditions in stainless steel tanks, for approximately 10 - 15 days, allowing our Pinot Grigio Rosé **to develop its typical fruity aromas**.



TASTING NOTES:

Volunté Pinot Grigio Rosé has a delicate pink colour, with the typical copper nuances of the Pinot Grigio grape. A **delicious, harmonious wine**, perfect on its own or with barbecued food and Asian dishes.

