



PINOT GRIGIO
DELLE VENEZIE
D.O.C.

GRAPES: 100% PINOT GRIGIO

HARVEST: we start harvesting the grapes by hand from the middle of August, once they have reached the ideal level of ripeness with the perfect balance of sugars and natural acidity.

VINIFICATION: after destemming, the grapes are put into a pneumatic press, where the must is very gently separated from the skins. The must is then cooled and left to settle naturally overnight until all the solids are deposited at the bottom of the tank. The following day it is decanted, selected yeasts are added and the primary fermentation takes place at a controlled temperature of around 17-19 °C for 10-12 days.

Once the first fermentation is completed, the wine is separated from the yeasts and is kept for a time on the fine lees.

SECOND FERMENTATION: the second fermentation takes place in special temperature -controlled autoclaves around 14 °C and selected yeasts are added. Under these conditions, the second fermentation is very slow, taking 20-30 days, and allowing the wine to develop a fine, elegant perlage.

TASTING NOTES: Straw coloured, with green flecks, with a fine, persistent perlage. The bouquet is of yellow fruits such as peaches and apricots, combined with tropical, grassy tones. On the palate the bubbles are persistent, yet gentle, and there is excellent freshness and fruit.