



CANTINA DI GAMBELLARA - VITEVIS – PINOT GRIGIO DELLE VENEZIE D.O.C

GRAPES

Pinot grigio

GRAPES ORIGIN

The vineyards are located in a hilly area facing north-east, located in the municipality of Gambellara. The vineyards are relieved with the Guyot system. The soil is of volcanic origin

WINEMAKING AND AGING

White vinification. The harvest began at the end of August and ended about mid-September. The grapes are de-stemmed and softly pressed to then proceed with a static decantation of the must for 24/36 hours. Fermentation takes place in steel tanks at a controlled temperature of about 15-16 ° C

WINE DESCRIPTION

Colour: straw yellow with greenish hints

Bouquet: delicate, slightly aromatic

Taste: full, persistent with notes of fruit (yellow peach) and white flowers

SERVICE TEMPERATURE

6-8° C.

FOOD AND WINE PAIRING

Important aperitif, it also goes well with fish dishes, egg pasta with vegetables and white meats

PRODUCER PROFILE

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