



GRUPPO ITALIANO VINI – LAMBERTI CA' PREELLA PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Vineyards in Trentino and Veneto, along the Adige valley, and in Friuli. Well-drained alluvial soil with gravel.

WINEMAKING and AGING

The grapes are fermented off the skins with cultured yeasts at a temperature of 16–18 °C following cold settling of the must. The new wine remains in stainless-steel vats until cold-sterile bottling.

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: straw yellow

Bouquet: close-focused nose of wild flowers with hints of honey and bananas.

Taste: The moderately dry palate is soft and full, yet fresh and lively, with delightful notes of ripe pears on the lingering finish.

FOOD AND WINE PAIRING

Excellent with starters, fish, and cold white meats.

SERVICE TEMPERATURE

8°-10° C.

PRODUCER PROFILE

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