



CASA VINICOLA BOSCO MALERA SRL - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

DOC DELLE VENEZIE

WINEMAKING and AGING

soft pressing with white vinification at 16 ° C. Aging of wine for some months in steel tanks.

ANALYTIC DATA

Alcohol content:	12.00% vol.
Total acidity:	5.40 g/l.
Residual sugars:	4.50 g/l.
Total dry extract:	23.30 g/l.
pH:	3.20

WINE DESCRIPTION

Colour: Straw yellow with reflections

Bouquet: delicate, complex with fruity and floral notes

Taste: Delicate, velvety and harmonic

FOOD AND WINE PAIRING

Excellent as an aperitif, with vegetable appetizers, hot or cold. It goes well with dishes based on fish and white meats.

SERVICE TEMPERATURE

10°-12° C.

PRODUCER PROFILE

CASA VINICOLA BOSCO MALERA SRL

VIA CORRER 17

Tel. +39 0422 807818

nicola.cattaneo@boscoviticultori.com

www.boscoviticultori.com
