



CORTE MOSCHINA – GRANETTO PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

GRAPES ORIGIN

Foothills area of the Berici hills, sandy, predominantly limestone soils

WINEMAKING AND AGING

20 days alcoholic fermentation in stainless steel tanks, refining for 6 months in steel tanks and barriques

ANALYTIC DATA

Alcohol content:	12.50% vol.
Total acidity:	6 g/l.
Residual sugars:	4 g/l.

WINE DESCRIPTION

Colour: straw yellow with greenish hints

Bouquet: intense with strong notes of tropical fruit

Taste: fresh and well flavoured

SERVICE TEMPERATURE

10 °C.

FOOD AND WINE PAIRING

Starters, fish and white meats

PRODUCER PROFILE

CORTE MOSCHINA

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