



CANTINE RIONDO - CASTELFORTE PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Verona Province

WINEMAKING and AGING

Grapes are harvested very ripe, gently pressed and fermented slowly at 18°C avoiding any skin contact

ANALYTIC DATA

Alcohol content:	12.50% vol.
Total acidity:	6.00 g/l.
Residual sugars:	5.00 g/l.
Total dry extract:	28 g/l.
pH:	3.24

WINE DESCRIPTION

Colour: straw yellow

Bouquet: delicate, complex with fruity and floral notes

Taste: dry, pleasantly fresh and velvety

FOOD AND WINE PAIRING

Delightfully fresh and intense, it pairs perfectly with vegetable soups and grilled white meats

SERVICE TEMPERATURE

8°-10° C.

PRODUCER PROFILE

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