



## CA' DUSO – PINOT GRIGIO DELLE VENEZIE D.O.C

---



### GRAPES

Pinot grigio

### GRAPES ORIGIN

Costabissara area, Vicenza from clay-limestone soil

### WINEMAKING AND AGING

The grapes harvested in 15 kg cases are de-stemmed. The skins remain in contact with the must for about 8 hours. After soft pressing the must decant cold for 24 hours. The clarified must is fermented with selected yeasts for about twenty days at a controlled temperature of 16°C. It is kept with fine lees for three months. No aging in wood and malolactic fermentation.

### ANALYTIC DATA

<b>Alcohol content:</b>	14.00% vol.
<b>Total acidity:</b>	5,5 g/l.
<b>pH</b>	3,3

### WINE DESCRIPTION

**Colour:** soft pink slightly coppery

**Bouquet:** intense aroma of exotic ripe fruit with floral and mineral notes

**Taste:** dry, sapid and mineral, enveloping and persistent

### SERVICE TEMPERATURE

8 – 10 °C.

### FOOD AND WINE PAIRING

Recommended as aperitif, risotto, first dishes fish based

### PRODUCER PROFILE

CA' DUSO

Costabissara (VI) – via Monte Gengio 51

Tel. +39 346 980 9451

info@cantinaduso.com

www.cantinaduso.com

---