



KRIS – PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

GRAPES ORIGIN

Friuli. Silt and clay soil

WINEMAKING AND AGING

Soft pressure of the grapes, vinification in white. Controlled-temperature fermentation in stainless steel tanks

ANALYTIC DATA

Alcohol content:	12.50% vol.
Total acidity:	5.2 g/l.
Residual Sugars:	5,5 g/l.
pH:	3,35

WINE DESCRIPTION

Colour: brilliant lemon-green color

Bouquet: acacia flowers, citruses, tangerine and hints of almonds

Taste: dry, fresh and armonic

SERVICE TEMPERATURE

8 - 10° C.

FOOD AND WINE PAIRING

Recommended with risotto, tossed salads, home-made pasta and grilled white meats or salmon

PRODUCER PROFILE

KRIS

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www.kriswinery.com
