



PASQUA – PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

North-east of Italy with hilly, clay, limestone, alluvial

WINEMAKING and AGING

The grapes are de-stemmed and pressed. The must undergoes a slight cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: pale yellow with copper shades

Bouquet: fresh with hints of acacia flowers and pear like hints

Taste: easy drinking wine, fresh and intense with excellent balance

FOOD AND WINE PAIRING

Ideal with starters, delicate pasta dishes, fish, white meat

SERVICE TEMPERATURE

10 -12° C.

PRODUCER PROFILE

PASQUA VIGNETI E CANTINE

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