



LE RIVE DI BONATO - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Guyot system vineyards. Calcareous soil.

WINEMAKING and AGING

after grapes harvest, the grapes and the entire bunches of grapes are pressed softly to obtain the "flower must". Then the static cold decantation of the must follows, in order to eliminate all solid parts on the surface. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 °C. The wine is then poured and set to refinement for some months in steel basins, before selling.

ANALYTIC DATA

Alcohol content:	12.50% vol.
Total acidity:	5.50 g/l.
Residual sugars:	4.00 g/l.

WINE DESCRIPTION

Colour: straw yellow

Bouquet: elegant and intense perfume, delightfully fruity

Taste: pleasant and fresh, great finesse

FOOD AND WINE PAIRING

Excellent as an aperitif, with vegetable appetizers, hot or cold. It goes well with dishes based on fish and white meats.

SERVICE TEMPERATURE

10°-12° C.

PRODUCER PROFILE

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