



## ALBINO ARMANI - PINOT GRIGIO DELLE VENEZIE D.O.C.

---



### GRAPES

Pinot Grigio 100%

### GRAPES ORIGIN

Our vineyards located in Valdadige and Friuli

### WINEMAKING and AGEING:

Soft pressing at low pressure. Long fermentation at 16° C. in stainless steel tanks. Ageing in contact with its own yeasts for about 6 months.

### ANALYTICAL DATA

<b>Alcohol content:</b>	12.5% vol.
<b>Total acidity:</b>	5.80
<b>Residual sugars:</b>	4 g/l.
<b>Total dry extract:</b>	25g/l
<b>pH:</b>	3.30

### WINE DESCRIPTION

**Colour:** straw yellow with light ash grey hints typical of Pinot Grigio

**Bouquet:** delicate, with citrus and floral notes

**Taste:** crispy and refreshing, well balanced with a long finish

### FOOD & WINE PAIRINGS

Excellent as an aperitif, it matches with delicate appetizers, risotto with vegetables, baked fish and soft cheese

### SERVICE TEMPERATURE

10- 12°C.

### PRODUCER PROFILE:

Cantina Vini Armani A. SRL  
Chizzola di Ala (TN) - via Verdi, 8  
Tel. 045 7290033  
l.policante@albinoarmani.com

---