



BOSCO DEL MERLO – PINOT GRIGIO DOC DELLE VENEZIE 2018



GRAPES

Pinot grigio

GRAPES ORIGIN

Faé vineyards in Annone Veneto,

WINEMAKING and AGING

The two batches are vinified separately, but processed with the same particular method: the cryomaceration process, which consists of a slow and delicate contact between peel and must at very low temperatures to allow a slight release of color to reach the desired shade. The process continues with a soft pressing and ends with the completion of fermentation. After refining in steel tanks for several months, the blend is created between these two fractions to enhance the organoleptic notes.

WINE DESCRIPTION

Colour: coppery shade tending to pink, very particular and elegant

Bouquet: perceived, typical scent of William pear, notes of dried flowers and wild strawberries

Taste: dry with an excellent flavor for a truly enviable balance

FOOD AND WINE PAIRING

Excellent both as an aperitif and during meals. It goes perfectly with raw fish dishes such as fresh salmon sashimi served on a bed of crunchy salad and a creamy avocado sauce. The combination with seafood risotto is also recommended.

SERVICE TEMPERATURE

6-8° C.

ANALYTIC DATA

Alcohol content: 12.00% vol.

Total acidity: 6,3 g/l

Residual sugar: 5 g/l

PRODUCER PROFILE

BOSCO DEL MERLO di Paladin Carlo

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