



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# TERRE DI GIOIA

## Pinot Grigio delle Venezie DOC

ALBINO  
ARMANI

VITICOLTORI DAL 1607

1607

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### • Grapes

Pinot Grigio



### • Grapes origin

Our vineyards in the region Friuli, Veneto and Trentino



### • Winemaking and Aging

The grapes are softly crushed and the must ferments for about two weeks under controlled temperature in stainless steel tanks. The wine refines on the yeast at a temperature of 15-18°C in stainless steel tanks until bottling in spring



### • Wine description

**Colour:** straw yellow color

**Bouquet:** distinct floral and fruity notes reminding of delicate acacia flowers bouquet and hints of pear

**Taste:** fresh, intense, persistent and harmonious



### • Food and Wine pairing

Ideal as an aperitif, it is also very appreciated with light appetizers based on vegetables, white meat and fish



### • Service temperature

10 - 12° C