

TERRE DI GIOIA

Pinot Grigio delle Venezie DOC



TERRE DOMINICI Dolcé (VR) via Ceradello 401 Tel. +39 0457290033 laura@albinoarmani.com www. albinoarmani.com

GRAPES

Pinot grigio

GRAPES ORIGINA

Our vineyords in the region Friuli, Veneto and Trentino

WINEMAKING and AGING

The gealers of the invision and the must ferments for about two weeks under controleld temperature in stainless our vineyards in the region Fruit, Veneto and Trentino 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 and Aging

Colour here we self worth grushed and the must ferments for about Bouquet: weekstimeler from to laboration transfer transfer from the standard transfer. delicate orior inflowers thou ause hand hints and pedir 15-18°C in Taste stresh santen sen bersistent dindin apmonious

FOOD AND WINE PAIRING

Ideal as Wineplas criptions very appreciated with light appetizers, pased on wegatables, white meat and fish

SERVICE TEMPERATURE floral and fruity notes reminding of 10-12 delicate acacia flowers bouquet and hints of pear Taste: fresh, intense, persistent and harmonious

PRODUCER PROFILE

TERRE PRODUCING Wine pairing

Dolcé (VR) – Via Ceradello 401

Tel. 0457290033aperitif, it is also very appreciated with light laura@Plotizers based on vegatables, white meat and fish www.albinoarmani.com

• Service temperature

10 - 12° C

