



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

ALBINO ARMANI

Pinot Grigio delle Venezie DOC

ALBINO
ARMANI
VITICOLTORI DAL 1607

1607

CANTINA VINI ARMANI A. SRL
Chizzola di Ala (TN) - via Verdi, 8
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• Grapes

Pinot Grigio



• Grapes origin

Our vineyards located in Valdadige and Friuli.



• Winemaking and Aging

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.



• 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 and Wine pairing

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



• Service temperature

10 - 12° C



• Analytic data

Alcohol content: 12,50 % vol.

Total acidity: 5,8 g/l

Residual sugar: 4 g/l

Total dry extract: 4 g/l

pH: 3,30