

ASTORIA - "Alisia" Pinot Grigio delle Venezie DOC



A.C. srl Refrontolo (TV) – via Crevada Tel. +39 0423 6699 info@astoria.it www.astoria.it



Veneto

Grapes origin

WINEMAKING and AGING

By hand grape harvest with soft pressure of the grapes

Pinot Grigio-2 kg per log with an average of 8-9 ton per ha

GRAPES ORIGIN
Plain and hilly vineyards (198200m) Systoz Bultivated, 1,5-2 kg pardog with an average of 8 partest with soft pressure WINEMARINE GREATING static decantation of the must and first fer-End of paggation with neor traffed transperation that 18010°C on selected pressure of the grapes mandistation decontration few theeks, filtration, tar-

must and stinstlity fermentations, with controlled temperature 18-19°C on selected yeasts. Wine mantained on lees for a few weeks, filtration, tartaric stability bef Weinet description

ANALYTIC DIATA: straw yellow with golden shades

Alcohol Butentet: intense.00%ivol.with remembrance of hay, walnut

Total acidity, fine and elegand.

Residual sugars: 59/l. laste: velvety, harmonoius, characteristic and elegant

WINE DESCRIPTION

Colour: straw yellow with golden shades

Bouquet: interist interior in the strain of t

walnut husk, fine and elegant

Taste: velvety, harmonoius, characteristic and elegant

SERVICE TEMPRERATUREC data

10°-12° CAlcohol content: 12,00 % vol.

PRODUCER PROFILE 1ty: 5,0 g/l A.C. srl Residual sugar: 5 g/l Refrontolo (TV) - via Crevada

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