



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

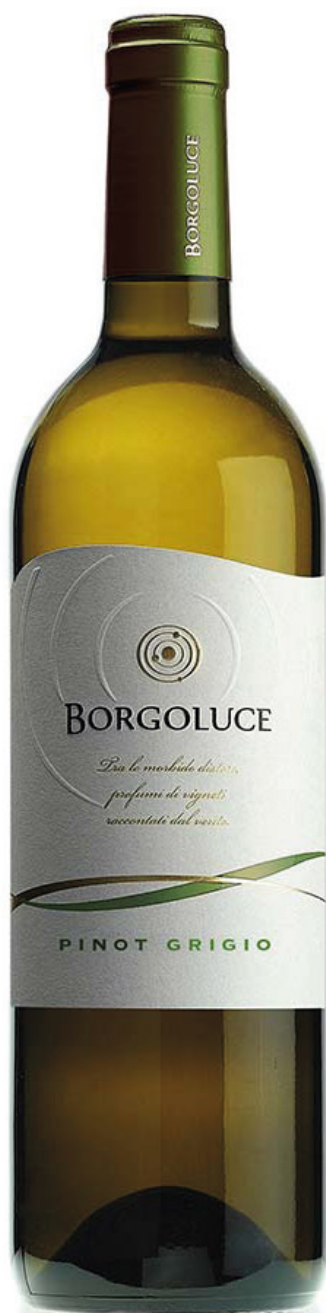
BORGOLUCE

Pinot Grigio delle Venezie DOC



BORGOLUCE

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• Grapes

Pinot Grigio



• Grapes origin

From 0 to 200 meters a.s.l vineyards with loose and calcareous with moderate skeleton density terrain



• Winemaking and Aging

Destemming followed by light pressing and fermentation for 10 days at 17°C in stainless steel tanks and ageing in 100% stell tanks with 6 months lying on yeasts and 2 months ageing in the bottle



• Wine description

Colour: straw yellow

Bouquet: fine and elegant with flowery sensations and notes of yellow peach and acacia

Taste: pure and fresh over a very well balanced, velvety undertone



• Food and Wine pairing

An excellent choice with hors-d'oeuvres containing seafood and main fish dishes. Very good with poultry or light game



• Service temperature

8 - 10° C



• Analytic data

Alcohol content: 12,50 % vol.

Total acidity: 5,2 g/l

Total dry extract: 22 g/l

pH: 3,5