



BORTOLUZZI WINES – PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

WINEMAKING AND AGING

Grapes are harvested exclusively by hand, and soft-pressed whole. After having been colddecanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks. The wine then sojourns sur lie until March.

WINE DESCRIPTION

Colour: straw yellow, cristal-clear

Bouquet: intense and persistent recalling fresh fruit and spring flowers

Taste: mellow and fresh, structured at the same time, showing balance, body and persistence

SERVICE TEMPERATURE

6-8° C.

FOOD AND WINE PAIRING

Fish-based first courses, raw fish, risottos, wonderful as aperitif

PRODUCER PROFILE

BORTOLUZZI WINES

Gradisca d'Isonzo (GO) - Via Roma 43

info@bortoluzziwines.com

www.bortoluzziwines.com
