



BORTOLUZZI WINES

– PINOT GRIGIO DELLE VENEZIE D.O.C SPUMANTE BRUT “ROSA DI GEMINA”

GRAPES

Pinot grigio

GRAPES ORIGIN

Chiarano area (Treviso) from red and gravelly soil, rich in minerals and trace elements, excellent sun exposure, good temperature fluctuations and microclimate characteristic allowing to create great white wines.

WINEMAKING AND AGING

White vinification with low temperature maceration on the skins. Second fermentation directly from must, at low temperature, in an autoclave with selected yeasts.

WINE DESCRIPTION

Colour: pale pink color obtained by cold maceration with the skins.

Bouquet: intense, persistent and light bouquet with a slight hint of berries.

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

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