



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

GRAPES

Pinot grigio

GRAPES ORIGIN

Chiarano area (Treviso)

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 andspring 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

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