



BORTOLUZZI - "Rosa di Gemina" Pinot Grigio delle Venezie DOC Spumante Brut



BORTOLUZZI WINES Gradisca d'Isonzo (GO) - Via Roma 43 info@bortoluzziwines.com www.bortoluzziwines.com

GRAPES

Pinot grigio Grapes

GRAPES ORIGIN

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

WINEMAKING AND AGING Characteristic allowing to create great white wines.

White vinification with low temperature maceration on the skins. Second fermentation directly from must, at low temperature macerations.

White vinification with low temperature maceration on the **WINE DESCRIPTION** fermentation directly from must, at low **Colour** applied to the skins.

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

Taste: Coleman and persistence

Bouquet: intense, persistent and light bouquet with a slight SERVICE TEMPERATURE

6-8° CFaste: mellow and fresh, structured at the same time,

showing balance, body and persistence. FOOD AND WINE PAIRING

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

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

PRODUCER

BORTOLUZZI WINES

Gradiscgel'spozed freper vieu Roma 43 info@bortoluzziwines.com

www.bortoluzziwines.com

