

BORTOLUZZI

Pinot Grigio delle Venezie DOC



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

GRAPES

Pinot grigio Grapes

GRAPES TORNGINIGIO

Chiarano area (Treviso)

WINEMAKING ARDS ACTION

Grapes Cariera harvest (devexi) lusively by hand, and softpressed whole. After having been colddecanted, the
must is fermented at a controlled temperature of approx.

17° Celsius (22.6° Tahieraed), in spiniess steel tanks. The
wine the Grapisums shutte such lands whole. After having been colddecanted, the must is ferment-

WINE DESCRIPTION rolled temperature of approx.

Colour: straw vellow 62 rist altalled heit), in stainless steel tanks. Bouquet The intense and persistent untenselling fresh fruit and spring flowers

Taste: mellow and fresh, structured at the same time, showing with the destription is the same time, showing the destription is the same time, showing the same

SERVICE GEMPER ATURE ellow, cristal-clear

6-8° C. **Bouquet:** intense and persistent recalling fresh fruit andspring flowers

FISH-based wints babuse both wndisters is not wonderful as aperitif

PRODUCERFROELENd Wine pairing

BORTOLUZZI WINES first courses, raw fish, risottos, wonderful as Gradisca d'Isonzo (GO) - Via Roma 43 info@bortoluzziwines.com www.bortoluzziwines.com

• Service temperature

6 - 8° C



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PINOT-GRIGIO