

BOTTER

Pinot Grigio delle Venezie DOC



CASA VINICOLA BOTTER CARLO Fossalta di Piave (VE) – via Cadorna 17 Tel. +39 0421 67194 pedegaim@botter.it

battistonr@botter.it www.botter.it

GRAPES

85% Pinot Grigio

15% other varieties Grapes

GRAPES DRIGINITIES - 15% other varieties

Veneto, Friuli, Province of Trento
• Grapes origin

WINEMAKING and AGING Veneto, Fruili, Province of Trento The must is left on the skins to avoid acquiring heir rust-red

colour After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 15-17°C in standers the eftats. The winte is the first order 18-2000 in specialists-state profitiguith bothling left to ferment for

about 15-20 days at a low temperature between 15-17°C ANALYTICAL PASSE Areal vats. The wine is then stored at 18-20°C in

Alcohol gontent: steel tanks until 88 tiling.

Total acidity: 5,5 g/l.

Residual sugars escription / 1. cellaring: Colour: straw yellow

WINB DESCERIFFICAN and floral notes

Colquistetramy youthand well balanced due to its full body

Bouquet: fruity and floral notes

Taste: From fand Weth equation bedue to its full body

FOOD SAND WINE FRAIRING, grilled fish and courses based on

Excellent with the fished his as an excellent solded on musinfourder Perfect match with lasagne made with sepia ink and prawn sauce.

• Service temperature

SERVICE TEMPERATURE

10°-12° C.

Analytic data

PRODUCER PROFILE

CASA VINICOLA BOTTER CARLO

Fossolida di Flave (VE) — via Cadorna 17

Tel. Psyldy2 Sylay 4 g/l

pededdffn@boYfefst / battistonr@botter.it

www.botter.it

