



CANTINA RAMUSCELLO – PINOT GRIGIO DOC DELLE VENEZIE

GRAPES

Pinot Grigio

GRAPES ORIGIN

Gravelly ground, typical of Friuli

WINEMAKING and AGING

The grapes are gently pressed and the must obtained is decanted at low temperatures to obtain a first cleaning of the juice. Fermentation takes place in stainless steel tanks with selected yeasts at a controlled temperature. Maturation takes place for 6 months in the same fermentation containers and aged in bottles.

ANALYTIC DATA

Alcohol content: 12.50% vol.

WINE DESCRIPTION

Colour: straw yellow with slight amber nuances

Bouquet: fruity and floral notes

Taste: persistent, with an excellent body and right harmony.

FOOD AND WINE PAIRING

Ideal with appetizers, light soups, fish, and white meats

SERVICE TEMPERATURE

10-12° C

PRODUCER PROFILE

RAMUSCELLO

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