



CANTINA DI CASTELNUOVO DEL GARDA - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Veneto, hill side close to Garda Lake

WINEMAKING and AGING

Grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24- 36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10° C when alcoholic fermentation is over in order to preserve the aromatic part

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: straw yellow with appealing greenish reflections

Bouquet: intense with floreal parfumes

Taste: armonic and fresh

FOOD AND WINE PAIRING

Fingerfoods, vegetables-ragù pasta, fish or fresh cheeses

SERVICE TEMPERATURE

12-14° C

PRODUCER PROFILE

CANTINA DI CASTELNUOVO DEL GARDA

Castelnuovo del Garda (VR) - via Palazzina 2

Tel. 045 9816200

info@cantinacastelnuovo.com

www.cantinacastelnuovo.com