



## VITIS NOSTRA PINOT GRIGIO DELLE VENEZIE D.O.C.

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### GRAPES

Pinot Grigio

### GRAPES ORIGIN

Veneto area

### WINEMAKING and AGING

Grapes are harvested very ripe, gently pressed and fermented slowly at 18°C avoiding any skin contact

### ANALYTIC DATA

**Alcohol content:** 12.00% vol.

**Total acidity:** 5.60 g/l.

**Residual sugars:** 4 g/l.

### WINE DESCRIPTION

**Colour:** pale straw yellow with greenish highlights

**Bouquet:** intense, with fruit notes of pear

**Taste:** harmonic, rich, fresh

### FOOD AND WINE PAIRING

it pairs perfectly with fish dishes, white meat, fresh cheeses as pasta and risotto

### SERVICE TEMPERATURE

8°-10° C.

### PRODUCER PROFILE

ENOITALIA spa

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