

FACCIOLI CORTE MONTRESORA – PINOT GRIGIO DOC DELLE VENEZIE 2017



PINOT GRIGIO

Calore giallo paglicrino. Profumi di frutta a polpa bianca chen tone pera, mela e fiori di campo. Ottimo come aperino el si abinamento a primi piatti e formazzi freschi.

Some yellow colour. Fruiry and floral aromas, such as poopple and wild flowers. Excellent as an aperity and bes parts with first course and fresh cheese.



GRAPES

Pinot grigio

GRAPES ORIGIN

Sandy, slightly limy sandy soil

WINEMAKING and AGING

Grapes are harvested by hand during the first part of semptember, 24 hours criomaceration of the grapes, aging in bottle for 30 days

WINE DESCRIPTION

Colour: cristalline with pale yellow hue **Bouquet**: delicate aromas of white pulp fruit, pear and white flowers **Taste**: soft with a very harmonoius and balanced fishish

FOOD AND WINE PAIRING

Cold appetizers, delicate first courses, white meats, perfect as an aperitif

SERVICE TEMPERATURE

6-8° C.

ANALYTIC DATA

Alcohol content: Total acidity: Residual sugar: 12.00% vol. 6 g/l 7,5 g/l

PRODUCER PROFILE

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