



FACCIOLI CORTE MONTRESORA – PINOT GRIGIO DOC DELLE VENEZIE 2017



GRAPES

Pinot grigio

GRAPES ORIGIN

Sandy, slightly limy sandy soil

WINEMAKING and AGING

Grapes are harvested by hand during the first part of september, 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 harmonious 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: 12.00% vol.

Total acidity: 6 g/l

Residual sugar: 7,5 g/l

PRODUCER PROFILE

FACCIOLI VINI

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