



RECCHIA - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

85% Pinot Grigio, 9% Muller Thurgau, 6% Chardonnay.

GRAPES ORIGIN

From the Poderi del Roccolo vineyards located on the eastern side of Lake Garda. Land of morainic origin with good supply of sand and skeleton

WINEMAKING and AGING

Manual grape harvest carried out starting from the second half of August. 4 months aging in steel tanks

ANALYTIC DATA

Alcohol content: 12.50% vol.
Total acidity: 5 g/l.
Residual sugars: 5 g/l.

WINE DESCRIPTION

Colour: very pale straw yellow

Bouquet: predominantly of fruit and flowery fragrances reminiscent of the countryside in Summer at haymaking time

Taste: dry, round and flavoursome taste, well-structured, with a fruity, warm and well-balanced finish

FOOD AND WINE PAIRING

Excellent as an aperitif, ideal for appetizers based on fish, crustaceans and molluscs, tasty soups, risotto, fish dishes of the great cuisine.

SERVICE TEMPERATURE

8 - 10° C.

PRODUCER PROFILE

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