



## TERRE DI RAI – PINOT GRIGIO DELLE VENEZIE D.O.C

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### GRAPES

Pinot Grigio

### GRAPES ORIGIN

Rai di San Polo di Piave, Treviso, Clayey, sandy sometime gravelly

### WINEMAKING and AGING

Grapes are hand harvested in the beginning of September, soft pressed, fermented and the wine has a mellowing length of 60 days before sale

### ANALYTIC DATA

<b>Alcohol content:</b>	12.00% vol.
<b>Dry extract:</b>	21 g/l
<b>pH:</b>	3,25
<b>Residual sugars:</b>	5 g/l

### WINE DESCRIPTION

**Colour:** straw yellow with gold highlights.

**Bouquet:** intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.

**Taste:** structured, voluminous, dense, balanced with good acidity. Complex and intense varietal notes; the aftertaste is long and persistent with strong notes of citrus, peach and apricot.

### FOOD AND WINE PAIRING

Ideal with fish, shellfish, risotto and vegetable pies.

### SERVICE TEMPERATURE

12° C

### PRODUCER PROFILE

TERRE DI RAI  
ODERZO (TV) – via del Carmine 2/2  
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