



VENDRAME VIGNIS DEL DOGE – PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

WINEMAKING AND AGING

Harvested the first week of September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 4 months before being bottled and left to further age in the bottle for 60 days.

WINE DESCRIPTION

Colour: straw yellow

Bouquet: citrus fruits and pineapple

Taste: subtle tones of flint and minerals

SERVICE TEMPERATURE

6-8° C.

FOOD AND WINE PAIRING

Hors d'oeuvre, soups, fish and white meat

PRODUCER PROFILE

VENDRAME VIGNIS DEL DOGE

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