



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CORTE GIARA - ALLEGRINI

Pinot Grigio delle Venezie DOC



CORTE GIARA

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- **Grapes** Pinot Grigio



- **Grapes origin**

Eastern hilly side of Garda Lake, 200/250 m asl from morenic, stony and well drained soils.



- **Winemaking and Aging**

Harvest carried out in first two weeks of September with Soft pressing of the whole grapes and. In temperature controlled stainless steel tanks fermentation, 4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing



- **Wine description**

Colour: straw yellow in colour

Bouquet: Light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.

Taste: dry and medium-bodied, the palate faithfully reflects the nose, being tangy and satisfying, while at the same time simple and exceedingly enjoyable



- **Food and Wine pairing**

Try with mixed grilled fish, peppered mussels and clams, sea bass baked in salt, Valencian paella



- **Service temperature**

10° C



- **Analytic data**

Alcohol content: 12,54 % vol. **Total acidity:** 5,45 g/l
Residual sugars: 5,10 g/l **Total dry extract:** 24,3 g/l
pH: 3,21