



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CANTINA RAMUSCELLO

Pinot Grigio delle Venezie DOC



RAMUSCELLO
Ramuscello (PN) – via Marcoli 22
Tel. 0434 68029
cantina.ramuscello@libero.it
www.cantinaramuscello.it



• Grapes

Pinot Grigio



• Grapes origin

Gravelly ground, typical of Friuli



• Winemaking and Aging

The grapes are gently pressed and the must obtained is decanted at low temperatures to obtain a first cleaning of the juice. Fermentation takes place in stainless steel tanks with selected yeasts at a controlled temperature. Maturation takes place for 6 months in the same fermentation containers and aged in bottles.



• Wine description

Colour: straw yellow with slight amber nuances

Bouquet: fruity and floral notes

Taste: persistent, with an excellent body and right harmony.



• Food and Wine pairing

Ideal with appetizers, light soups, fish, and white meats.



• Service temperature

10 - 12° C



• Analytic data

Alcohol content: 12,50 % vol.