



CAVIRO - *"Terre Forti"* Pinot Grigio delle Venezie DOC



CAVIRO sca Faenza (RA) - via Convertite 12 caviro@caviro.it www.caviro.it



GRAPES Pinot Gigiapes

GRAPES ORIGIN

Ve<mark>neto, Trentino, Friuli Venezia Giulia</mark>

• Grapes origin WINEMAKING and AGING Veneto, Trenuno, Frituli Venezia Giulia Delicate crush and soft pressing. Fermentation at a controlled temperature of about 18°C (64° F).

Winemaking and Aging

ANALYTICaDATAsh and soft pressing. Fermentation at a Alcohol contentimperature b2.20% ut 98°C (64° F).

WINE DESCRIPTION Colour: VILLE DESCRIPTED

Bouquetour: Uthaw geldweitined durlt offers an ensemble of arom Bus unfugue at thing ease refined.

TasteIt Lightly dryeand bxtromaly fresh great finesse

Taste: lightly dry and extremely fresh

FOOD AND WINE PAIRING

delicate appetizers, pasta courses with light sauces and white means in addition, prices a fine aperitif and is highly duited appearery, gas as ion routside meals auces and

white meats. In addition, it makes a fine aperitif and is SERVICE JEMPERATURE y occasion outside meals. 10° C

PRODUCER PROFILE mperature

CAVIROSca

Faenza (RA) - via Convertite 12

covir@ Anaistic data

www.caviro.if Alcohol content: 12,00 % vol.