



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

DAL CERO TENUTA DI CORTE GIACOBBE

Pinot Grigio delle Venezie DOC ramato



TENUTA DI
CORTE GIACOBBE

TENUTA CORTE GIACOBBE
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• Grapes

Pinot Grigio



• Grapes origin

Vineyards in the hills of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of Soave in the Veneto



• Winemaking and Aging

The harvest, which generally takes place in the last week of August is carried out exclusively by hand, with careful quality-selection of the clusters. A minimum of 3 months maturation in steel tanks, with once-weekly battonage of the fine lees, followed by a minimum of 45 days' bottle-ageing.



• Wine description

Colour: limpid and clear to the eye with a distinctive coppery tonality

Bouquet: fragrant peach predominates, complemented by impresions of tropical fruit such as pineapple and heightened by subtitle floral notes and spring wildflowers.

Taste: elegant and silk-smooth, yet firmly-structured and full-bodied. Beautifully crisp, it progresses regally into a lingering finish



• Food and Wine pairing

Ideal partner with light and vegetarian antipasti, perfect with fish.



• Service temperature

10 - 12° C



• Analytic data

Alcohol content: 12,00 % vol. **Total acidity:** 7,2 g/l