

DAL CERO TENUTA DI CORTE GIACOBBE

Pinot Grigio delle Venezie DOC

GRAPES

Pinot grigio



Tenuta di

GRAPES ORIGINE GIACOBBE

TENUTA CORTE GIACOBBE Roncà (VR) – via Moschina 11 Tel. +39 045 6549294 info@dalcerofamily.com www.dalcerofamily.com

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

CHARACTERISTICS, WINEMAKING AND AGING

After the 2006 of the gently pressed, the must is gravity settled in force almost be the continued of the cultured exercity of the classic varietal fragrances

ANALYWinemaking and Aging

Alcoholicontentisters and 2% models, pressed, the must is Total acidity: ttled for clarate gible inoculated with

cultured yeasts; it ferments at a temperature of WINE DESCRIBILON to preserve the classic varietal Colour; luminous straw yellow with green highlights Bouquet: beguiling scents of blossoms and fruit, such as syrupped pear and banana

Taste: fine mineral salf-acid balance with a lengthy violemin veins of white with terrol of prigir beguiling scents of blossoms and fruit, such as syrupped pear and banana

SERVIGE-JEMPERATURE salt-acid balance with a lenghty, 10-129 Frant vein of minerality, gift of its valley terroir of origin.

Ideal with antipasti, ligher meats and fish.

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PRODUCER PROFILE

TENUTASEORIEECHEOGREFATURE

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



PINOT GRIGIO

DELLE VENEZIE