



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

ENOITALIA - "Gemma di Luna" Pinot Grigio delle Venezie DOC



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• Grapes

Pinot Grigio

• Grapes origin

Gemma di Luna Pinot Grigio is produced from one of Italy's best-known DOC, Delle Venezie. An area proven to produce high-end Pinot Grigio, the appellation is characterized by a volcanic mineralbased soil and Mediterranean climate protected by the Alps and influenced by the mild sea breezes.



• Winemaking and Aging

Grapes are harvested very ripe, gently pressed and fermented slowly at 18°C avoiding any skin contact.



• Wine description

Colour: pale straw yellow with greenish highlights

Bouquet: intense, with fruit notes of apple

It offers an ensemble of aromas of great finesse

Taste: harmonic, fresh, pleasingly crisp



• Food and Wine pairing

It pairs perfectly with vegetable soups and grilled white meats, fish and shellfish.



• Service temperature

8 - 10° C



• Analytic data

Alcohol content: 12,00 % vol.

Total acidity: 5,60 g/l

Residual sugars: 6 g/l