



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# LA DELIZIA

## Pinot Grigio delle Venezie DOC ramato

la  
**delizia**  
VITICOLTORI FRIULANI

LA DELIZIA  
Casarsa della Delizia (PN)  
via Udine 24  
Tel. +39 0434 869564  
info@ladelizia.com  
www.ladelizia.com



- **Grapes** Pinot Grigio



- **Grapes origin**

Stony, typical of the Friuli region with guyot training system. This wine is obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines



- **Winemaking and Aging**

The grapes are destemmed, separating grapes from stalks and then pressed. After the pressing follows a delicate period on the skins which ends with the soft pressing. For a better limpidity, the must is decanted and then filtered. The must is fermented in steel tanks at a controlled temperature in order to favor the development and preservation of the natural aromas and scents of the grapes. The wine is then aged, stabilized and finally bottled.



- **Wine description**

**Colour:** soft pink with delicate coppery shades

**Bouquet:** delicate with pleasant fruity notes

**Taste:** crisp, sapid and well-balanced



- **Food and Wine pairing**

It is the perfect wine to pair with appetizers, fish dishes, fresh cheeses and soups. Excellent as an aperitif



- **Service temperature** 10 - 12° C

- **Analytic data**

**Alcohol content:** 12,00 % vol.

**Total acidity:** 4,80 - 5,80 g/l

**Residual sugars:** 4-6 g/l

