



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

LAVIS - "Simboli" Pinot Grigio delle Venezie DOC ramato



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• Grapes

Pinot Grigio

• Grapes origin

The hill-foot and valley floor vineyards situated in the suburbs of Trento lie on silty-sandy soils that originate from the deposits of the river Avisio and from the alluvial sediments of the river Adige, providing the ideal substratum for the cultivation of this variety, municipalities of Lavis and Trento with a Silty-sandy, loose, originating from fluvial and alluvional deposit.

• Winemaking and Aging

The grapes are carefully picked up by hand in mid- September, destemmed and very softly pressed. Crushed grapes are refrigerated at a temperature of 10°C for a few hours to dissolve the colours of the skins in the must and to give the wine its 'coppery' colour. The must is separated from the solid elements through a soft pressing and a following static decantation. Fermentation at controlled temperature in stainless steel tanks, ageing on the lees for about 4/5 months before bottling.

• Wine description

Colour: copperish, defined by a straw-yellow with delicate reflects which remind onion skin

Bouquet: intense bouquet of citrus fruits and flower aromas are the typical organoleptic traits of Pinot Grigio Rosé

Taste: strong sensation of minerality on the palate, the taste is in harmony with the soft and silky tannins

• Food and Wine pairing

Perfect with summer dishes, fish and shellfish.
Also excellent as an aperitif.

• Service temperature 8 - 10° C

