

MONTECI

Pinot Grigio delle Venezie DOC



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Grapes

Pinot Grigio

• Grapes origin

Veneto, close to Verona and Adige River, right side

Winemaking and Aging

Soft pressing of the grapes, steel tank fermentation at controlled temeperature and maturation on fine lees with bottling after 4 months maturation

• Wine description

Colour: straw yellow with appealing greenish reflections **Bouquet:** intense, fruity with scents of peaches and citrus **Taste:** armonic, full and persistent

• Food and Wine pairing

Grana Cheese and soft cheeses, Parma ham, great pairing with fish based dishes

• Service temperature

10 - 12° C

• Analytic data

Alcohol content: 12,00 % vol.