



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

MONTE TONDO

Pinot Grigio delle Venezie DOC



MONTE
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Soave (VR) - via S. Lorenzo 89
Tel. 045 7680347
info@montetondo.it
www.montetondo.it



- **Grapes** Pinot Grigio



- **Grapes origin**

Caldiero area, Monte Gazzo hill close to Verona



- **Winemaking and Aging**

Carefully selected grapes are harvested between the end of August and the beginning of September. After the picking of the grapes, they are destemmed, crushed and lightly pressed. After removing the must from the lees for about 12 hours at an average temperature of 13°C, the must begin to ferment with the help of selected yeasts. Alcoholic fermentation takes place at 16/18°C in stainlesssteel temperature-controlled vats and lasts for approximately 10 days. When alcoholic fermentation is complete, the wine rests in stainless-steel vats at 16°C before being bottled.

- **Wine description**

Colour: brilliant straw yellow with greenish hues

Bouquet: hints of ripe pear and wildflowers and a slight final note of bread crust

Taste: fine, fresh, balanced with good aromatic persistence



- **Food and Wine pairing**

Ideal with Squash carpaccio with parmesan cheese, chicken cacciatora, salmon and asparagus



- **Service temperature**

10-12° C



- **Analytic data**

Alcohol content: 12,50 % vol.