



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

## PIERA 1899 - "Pietra di" Pinot Grigio delle Venezie DOC

PIERA  
MARTELLOZZO  
18<sup>99</sup>

Piera 1899  
San Quirino (PN)  
Via Pordenone 33  
Tel. +39 0434 963100  
welcome@piera1899.com  
www.piera1899.com



### • Grapes

Pinot Grigio



### • Grapes origin

Harvested in late August grapes come from Friuli Area, 200 m asl, alluvial pebbles mixed with gravel and sand



### • Winemaking and Aging

Soft pressure, cold maceration and fermentation at 17°C, rest on the lees to spring at 12°C to obtain structure



### • Wine description

**Colour:** Soft pressure, cold maceration and fermentation at 17°C, rest on the lees to spring at 12°C to obtain structure

**Bouquet:** intense with orange flowers notes and fresh fruit

**Taste:** dry, fully and pleasantly bitter with Artemisia notes



### • Food and Wine pairing

Prosciutto and cheese, red sauses and white meat coures



### • Service temperature

8 - 10° C



### • Analytic data

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

**Total acidity:** 5,5 g/l

**Residual sugars:** 5,0 g/l