



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# PIERA 1899 - "Pietra di"

## Pinot Grigio delle Venezie DOC organic

PIERA  
MARTELLOZZO  
1899

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### • Grapes

Pinot Grigio



### • Grapes origin

Friuli Venezia Giulia



### • Winemaking and Aging

Grapes are harvested between August and September and softly pressed and then fermentation takes place at a controlled temperature of 17° 18°C. The wine rests at 12° - 13°C until spring, allowing a more complex and mellow structure



### • Wine description

**Colour:** intense and brilliant straw yellow color

**Bouquet:** legant aroma with hints of orange flowers and fruity and fresh notes of apple, pear and exotic fruit with slight nuances of dried fruit

**Taste:** the freshness of its acidity creates a perfect balanced with its smoothness



### • Food and Wine pairing

With its zesty and refreshing acidity pairs really well with fresh vegetables, raw fish and lighter meals. Fish and shellfish are classic pairing partners with Pinot Grigio



### • Service temperature

8 - 10° C



### • Analytic data

**Alcohol content:** 12,50 % vol.