



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

PIERA 1899 - "Pietra di"

Pinot Grigio delle Venezie DOC ramato

PIERA
MARTELLOZZO
1899

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



• Grapes

Pinot Grigio



• Grapes origin

Friuli Venezia Giulia



• Winemaking and Aging

Grapes are 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: ramato, tending to pink

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

Taste: on the palate, 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.

Total acidity: 3 g/l

Residual sugars: 5 g/l