



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

PIERA 1899 - "Pura Terra" 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.

Total acidity: 5,20 - 5,70 g/l

Residual sugars: 5 g/l