

SAN BARTOLOMEO F.LLI PALADIN - "Largo dei 5" Pinot Grigio delle Venezie DOC



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Pinot Grigio 85%, Pinot Bianco 15%

Grapes origin

Busco di Ponte di Piave (Treviso, Italy)

Winemaking and Aging

Grapes are crushed and then soft pressed. Fermentation take place in stainless steel tanks between 16 and 18°C. After the first raking the wine is aged in stainless steel tanks for 5 months. The wine is than filtered and bottled

• Wine description

Colour: straw yellow

Bouquet: rich with hints of white flowers, ripe yellow fruit

and fresh citrus returns

Taste: good structure and balance with an excellent acidity and

sapidity that persist even in the long and complex finish

Food and Wine pairing

Excellent as an aperitif, with appetizers and Mediterranean starters, main courses of fish in general. It is also suitable for soft cheeses and egg dishes

• Service temperature

10 - 12° C

• Analytic data

Alcohol content: 13,00 % vol.

Total acidity: 6,62 g/l Residual sugars: 3,00 g/l Total dry extract: 22 g/l

pH: 3,30