



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

TENUTA GRIMANI

Pinot Grigio delle Venezie DOC

TENUTA



GRIMANI

TENUTA GRIMANI
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- **Grapes** Pinot Grigio



- **Grapes origin**

Roncà (VR), 200 metres asl south-east exposed, joint partly volcanic and partly clay



- **Winemaking and Aging**

Grapes are harvested exclusively by hand. Soft pressing and immediate cooling of the must. Fermentation in stainless steel tanks thermoconditioned, at low temperature, with a stop for long on the lees. Aging three months in stainless steel tanks and rest for at least 45 days in the bottle



- **Wine description**

Colour: bold yellow

Bouquet: perfume of fresh, spring and sunny days, definitely mineral with intense and exuberant fruity notes

Taste: compact and with character, creamy and overbearing, harmonious with the acidity. The entrance is very good and satisfying with a complex and elegant finish



- **Food and Wine pairing**

Excellent as an aperitif, with vegetable appetizers, hot or cold.



- **Service temperature** 8 - 10° C

- **Analytic data**

Alcohol content: 12,00 % vol.

Total acidity: 6 g/l

Residual sugars: 6,5 g/l

Total dry extract: 25 g/l

pH: 3,15

