

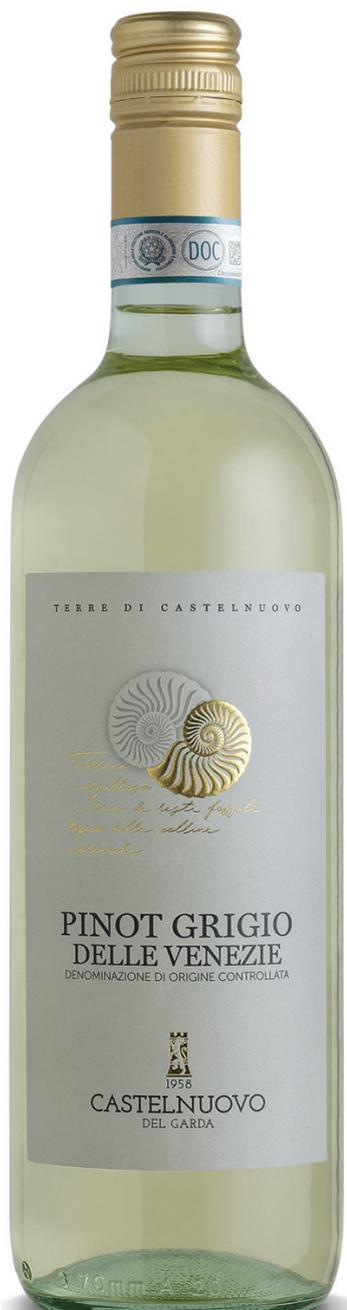


delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

VITEVIS - *Cantina di Castelnuovo del Garda* Pinot Grigio delle Venezie DOC



CANTINA
DI CASTELNUOVO DEL GARDA
Castelnuovo del Garda (VR)
via Palazzina 2
Tel. 045 9816200
info@cantinacastelnuovo.com
www.cantinacastelnuovo.com



• Grapes

Pinot Grigio



• Grapes origin

Veneto, hill side close to Garda Lake



• Winemaking and Aging

Grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24- 36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10° C when alcoholic fermentation is over in order to preserve the aromatic part.



• Wine description

Colour: straw yellow with appealing greenish reflections

Bouquet: intense with floreal parfumes

Taste: armonic and fresh



• Food and Wine pairing

Fingerfoods, vegetables-ragù pasta, fish or fresh cheeses



• Service temperature

12 - 14° C



• Analytic data

Alcohol content: 12,00 % vol.