



MONTELVINI – PINOT GRIGIO DOC DELLE VENEZIE 2017

GRAPES

Pinot grigio

GRAPES ORIGIN

Veneto, area of Montello

WINEMAKING and AGING

The must is left on the skins to avoid acquiring their rust-red colour. After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 15-17°C in stainless steel vats. The wine is then stored at 18-20°C in special stainless-steel tanks until bottling.

WINE DESCRIPTION

Colour: straw yellow

Bouquet: tropical fruit and floral aromas

Taste: light citrus, mineral notes offer crisp, refreshment

FOOD AND WINE PAIRING

Excellent with fish soups, grilled fish and courses based on mushrooms. Perfect match with lasagne made with seppia ink and prawn sauce.

Starters (both fish or meat), patés and terrines, fish and shellfish, poultry, white meat and mushrooms

SERVICE TEMPERATURE

10°-12° C.

PRODUCER PROFILE

MONTELVINI

Venegazzù di Volpago del Montello (TV)

- Via Cal Trevigiana 95

Tel. 0423621303

montelvini@montelvini.it

www.montelvini.it

