



CANTINA RECHSTEINER - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Production area: Piavon di Oderzo e Busco di Ponte di Piave. Training system: Sylvoz. Density 5.000 pl/ha. Soil: Clayey. Harvest: beginning of September

WINEMAKING and AGING

Soft pressing of the grape. Fermentation at a constant, checked temperature of 18°C. Aging: 4-6 months in steel and cement tanks

ANALYTIC DATA

Alcohol content:	13.00% vol.
Total acidity:	6.04 g/l.
Residual sugars:	0.53 g/l.
Total dry extract:	20.6 g/l.
pH:	3.20

WINE DESCRIPTION

Colour: straw yellow

Bouquet: fruity nose with hints of yellow apple pear and flowers

Taste: dry, smooth palate and soft ending

FOOD AND WINE PAIRING

perfect aperitif, it pairs well with all seafood, risottos and baked vegetables

SERVICE TEMPERATURE

8°-10° C.

PRODUCER PROFILE

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