



TENUTA GRIMANI - PINOT GRIGIO DELLE VENEZIE D.O.C.



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 termoconditioned, 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

ANALYTIC DATA

Alcohol content:	12.00% vol.
Total acidity:	6 g/l.
Residual sugars:	6.50 g/l.
Total dry extract:	25 g/l.
pH:	3.15

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.

PRODUCER PROFILE

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