



TINAZZI – Cà DEI ROCCHI PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio 100%

GRAPES ORIGIN

Well-exposed, hillside vineyards in the Val d'Adige area at 150 metres above sea level

WINEMAKING and AGEING:

The best grapes are carefully selected and picked manually, Pressing and destemming of the grapes, then gentle pressing and the start of fermentation at a controlled temperature of 14-18°C, maturation in steel tanks

ANALYTICAL DATA

Alcohol content: 12.5% vol.
Total acidity: 5.70
Residual sugars: 5,4 g/l.

WINE DESCRIPTION

Colour: Straw-yellow colour with greenish highlights

Bouquet: Fresh, elegant and soft, with good persistence and an enveloping finale

Taste: Perfect with summer dishes, fish and shellfish. Also excellent as an aperitif

FOOD PAIRINGS: Perfect with summer dishes, fish and shellfish. Also excellent as an aperitif

SERVICE TEMPERATURE

8 - 10°C.

PRODUCER PROFILE:

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