



## CANTINE BORGA – PINOT GRIGIO DOC DELLE VENEZIE

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### GRAPES

Pinot grigio

### GRAPES ORIGIN

Chiarano area (Treviso) with clay soil

### WINEMAKING and AGING

After the harvest, the freshly picked grapes are taken to the cellar. Destemming and soft pressing follow. Selected yeasts are added to the free-run must and it is sent to fermentation, which takes place at a controlled temperature between 16° and 18°, for about 10 days. The wine obtained rests in steel, where it is aged for 5/6 months, before bottling

### WINE DESCRIPTION

**Colour:** Pale straw yellow with bright reflections.

**Bouquet:** prominent citrus notes followed by hints of verbena and lemongrass

**Taste:** well balanced with captivating, enveloping flavours that dance with acidity, and a savory finish with continuous citrus hints.

### FOOD AND WINE PAIRING

Linguini with red shrimp and pesto, seabass ceviche with coconut milk, fresh chili and coriander

### SERVICE TEMPERATURE

10-12° C.

### ANALYTIC DATA

**Alcohol content:** 12.50% vol.

### PRODUCER PROFILE

CANTINE BORGA  
Chiarano (TV) – via Roma 85  
Tel. +39 0422746078  
info@cantineborga.it  
www.cantineborga.it

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