



## CABERT – PINOT GRIGIO DELLE VENEZIE D.O.C. RAMATO

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### GRAPES

Pinot grigio

### WINEMAKING AND AGING

The must is fermented separately from the skins by soft pressing followed by a maceration on the skins, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

### WINE DESCRIPTION

**Colour:** elegant wine with a pale straw pinkish color

**Bouquet:** hints of nuts and toasted bread

**Taste:** fruity well balanced, dry

### SERVICE TEMPERATURE

12° C.

### FOOD AND WINE PAIRING

Hors d'oeuvre, soups, fish and white meat

### PRODUCER PROFILE

CANTINA DI BERTIOLO

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