



## CANTINA DI CASTELNUOVO DEL GARDA – PINOT GRIGIO DOC DELLE VENEZIE

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### GRAPES

Pinot Grigio

### GRAPES ORIGIN

Veneto, hill side close to Garda Lake

### WINEMAKING and AGING

Grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24- 36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10° C when alcoholic fermentation is over in order to preserve the aromatic part

### ANALYTIC DATA

**Alcohol content:** 12.00% vol.

### WINE DESCRIPTION

**Colour:** straw yellow with appealing greenish reflections

**Bouquet:** intense with floreal parfumes

**Taste:** armonic and fresh

### FOOD AND WINE PAIRING

Fingerfoods, vegetables-ragù pasta, fish or fresh cheeses

### SERVICE TEMPERATURE

12-14° C

### PRODUCER PROFILE

CANTINA DI CASTELNUOVO DEL GARDA  
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