



TORRE DI LUNA - PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

GRAPES ORIGIN

In the Adige Valley and on the Roverè della Luna hill, Calcareous, with a prevalent skeleton

WINEMAKING AND AGING

Stainless steel tanks fermentation, 4-5 months sur lie always in steel tanks. 1 month in bottle

WINE DESCRIPTION

Colour: straw yellow

Bouquet: the nose is delicate with aromas of pear and floral scents, on a citrusy background

Taste: on the palate it is dry and full-bodied, with a discreet aromatic persistence and a pleasant aftertaste

SERVICE TEMPERATURE

10°-13° C.

FOOD AND WINE PAIRING

Perfect as an aperitif or accompanied by clams, mussels, squid, octopus and grilled fish. Also ideal with salads

ANALYTIC DATA

Alcohol content: 13.00% vol.

Total acidity: 6,3 g/l

Residual sugar: 2 g/l

PRODUCER PROFILE

TORRE DI LUNA VINI

Roverè della Luna (TN) – via IV Novembre 51

Tel. +39 0461658514

informazioni@gaierhof.com

www.lechthalerwines.com
