



PASQUA – PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Veneto, Friuli and Trentino

WINEMAKING and AGING

The grapes are vinified in white. The must undergoes a slight cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

ANALYTIC DATA

| | |
|-------------------------|-------------|
| Alcohol content: | 12.00% vol. |
| Total acidity: | 5.60 g/l. |
| Residual sugars: | 7.50 g/l. |
| pH: | 3.10 |

WINE DESCRIPTION

Colour: straw yellow

Bouquet: fruity with notes of pear and apricot and floral hints

Taste: fresh, harmonious and well balanced.

FOOD AND WINE PAIRING

Ideal with starters, delicate first course dishes, fish, white meat.

SERVICE TEMPERATURE

10°-12° C.

PRODUCER PROFILE

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