



SEITERRE – MASO BIANCO PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Trentino and Veneto grapes

WINEMAKING and AGING

Selection of the grapes and fermentation at controlled temperature in stainless steel tanks, followed by maturation on the fine lees for 4 months.

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: bright straw yellow color

Bouquet: ripe fruit notes of peach and melon, somewhat spicy notes

Taste: rich flavored in the mouth, with a slight smokiness at the back and a good, fresh finish.

FOOD AND WINE PAIRING

Starters, pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms

SERVICE TEMPERATURE

12°-14° C.

PRODUCER PROFILE

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