



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CA' DUSO

Pinot Grigio delle Venezie DOC ramato



CA' DUSO
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• Grapes

Pinot Grigio



• Grapes origin

Costabissara area, Vicenza from clay-limestone soil



• Winemaking and Aging

The grapes harvested in 15 kg cases are de-stemmed. The skins remain in contact with the must for about 8 hours. After soft pressing the must decant cold for 24 hours. The clarified must is fermented with selected yeasts for about twenty days at a controlled temperature of 16°C. It is kept with fine lees for three months. No aging in wood and malolactic fermentation.



• Wine description

Colour: soft pink slightly coppery

Bouquet: intense aroma of exotic ripe fruit with floral and mineral notes

Taste: dry, sapid and mineral, enveloping and persistent



• Food and Wine pairing

Recommended as aperitif, risotto, first dishes fish based



• Service temperature

8 - 10° C



• Analytic data

Alcohol content: 14,00 % vol.

Total acidity: 5,5 g/l

pH: 3,3