



CABERT Pinot Grigio delle Venezie DOC ramato





CANTINA DI BERTIOLO Bertiolo (UD) – via madonna 27 Tel. +39 0432917434 info@cabert.it www.cabert.it

GRAPES

Pinot grigio

WINEMAKING AND AGING

The **must Ps** fermented separately from the skins by soft pressing Grigollowed by a maceration on the skins, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

• Winemaking and Aging

WINE DESCRIPTION Colour: elegant with a parately from the skins by soft Colour: elegant with a pale straw pinkish color Bouquet: hints of huts and toasted bread duration 8-10 days at a temperature of 15° C - 17° C. Taste: fruity well balanced, dry

SERVICETEMPERATURE

12°Colour: elegant wine with a pale straw pinkish color

FOOD AND WINE PAIRING Taste: fruity well balanced, dry Hors d'oeuvre, soups, fish and white meat

• Food and Wine pairing

PRODUCER PROFILE ps, fish and white meat CANTINA DI BERTIOLO Bertiolo (UD) – via madonna 27 Tel. +39 0432917434 info@cabert.it