



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CECILIA BERETTA - "Grigioluna" Pinot Grigio delle Venezie DOC



CECILIA BERETTA
Verona (VR) – via Belvedere 135
Tel. +39 0458432211
europe@pasqua.it
www.pasqua.it



• Grapes

Pinot Grigio



• Grapes origin

Veneto Area, from calcareous and marly soil, with alluvial residuals of medium-blend soils



• Winemaking and Aging

The grapes are vinified in white. The must undergoes a light cleaning by static settling.

Beginning of fermentation is carried out by inoculation of selected yeasts at a controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks



• Wine description

Colour: straw yellow colour with greenish highlights

Bouquet: floral scents reminiscent of citrus fruits, with hints of pear and apricot

Taste: fragrant, fruity, delicate wine with a good structure, balanced and intense, with an excellent harmony between freshness and acidity



• Food and Wine pairing

As an aperitif or with starters, delicate first course dishes



• Service temperature

10 - 12° C



• Analytic data

Alcohol content: 12,50 % vol.

Residual sugars: 5 g/l

Total acidity: 3 g/l