



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

## PASQUA - *“Mater Anna”* Pinot Grigio delle Venezie DOC



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### • Grapes

Pinot Grigio



### • Grapes origin

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



### • Winemaking and Aging

The must from this particular selection of Pinot Grigio is left in stainless steel tanks, in contact with the skins for a period of 12 hours, at a controlled temperature of 12 degrees, allowing the distinctive and unique “Ramato-Copper” color to develop. Maturation in stainless steel tanks with 2 months spent on the lees



### • Wine description

**Colour:** elegant pink colour

**Bouquet:** floral notes with hints of peach and apricot

**Taste:** floral and fruity



### • 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