



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

SCHENK - "Amicone" Pinot Grigio delle Venezie DOC ramato



SCHENK ITALIAN WINERIES
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• Grapes

Pinot Grigio



• Grapes origin

Grapes are cultivated in the southern part of Trentino and Veneto



• Winemaking and Aging

Grapes are harvested manually at the beginning of September. The vines grown in the valley floor and the hilly area, where the high temperature range between day and night leads to an excellent level of maturation. The grapes undergo a soft press and the must obtained is put in contact with the skins for about 8 hours to reach the right colour and fragrance. Then follows alcoholic fermentation with selected yeasts at controlled temperature of 16°-18° C. The wine is aged for about 2 months on the same yeast to make it full-bodied and smooth.



• Wine description

Colour: light pink colour

Bouquet: coppery hints and pleasant notes of red fruits such as cherry, blueberry and raspberry

Taste: long aftertaste with characteristic minerality and sapidity



• Food and Wine pairing

Excellent with light appetizers, sushi, fish soup, white meat and codfish



• Service temperature 8 - 10° C



• Analytic data

Alcohol content: 12,50 % vol. **Residual sugars:** 3 g/l