



VITICOLTORI PONTE – PINOT GRIGIO DELLE VENEZIE D.O.C. SPUMANTE



GRAPES

Pinot Grigio

GRAPES ORIGIN

Triveneto area, growing in the province of Venice

WINEMAKING and AGING

Selection of grapes in the winery, soft pressing and controlled temperature. Initial fermentation at 16 °C and secondary fermentation using the Charmat method.

ANALYTIC DATA

Alcohol content:	12.00% vol.
Residual sugars:	6-8 g/l
Acidity:	6 g/l

WINE DESCRIPTION

Colour: straw colour

Bouquet: traces of fruity notes like apple and pear lead into floral scents of jasmine

Taste: a soft, harmonious palate

FOOD AND WINE PAIRING

Ideal as an aperitif, it pairs well with hors d'oeuvres and fish dishes. Perfect with all courses

SERVICE TEMPERATURE

6 - 8° C

PRODUCER PROFILE

VITICOLTORI PONTE

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