



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# ECCO DOMANI

## Pinot Grigio delle Venezie DOC



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- **Grapes** 95% Pinot grigio, 5% Chardonnay

- **Winemaking and Aging**

Following harvest in September, the grapes for this wine were gently crushed and pressed. The juice was allowed to cold settle prior to fermentation, which occurred in upright stainless steel tanks for three weeks at an average temperature of 64°F. The wine was aged sur lie for two months and then on light lees until bottling to preserve freshness and a clean, full mouthfeel. The grapes for this wine were gently crushed and pressed, and the juice was allowed to cold settle prior to fermentation in upright stainless steel tanks for three weeks at an average temperature of 64°F. The wine was aged sur lie for two months and then on light lees until bottling to preserve a clean and full mouthfeel.



- **Wine description**

**Colour:** straw yellow with greenish hints

**Bouquet:** delicate, slightly aromatic

**Taste:** full, persistent with notes of fruit (yellow peach) and white flowers



- **Food and Wine pairing**

Important aperitif, it also goes well with fish dishes, egg pasta with vegetables and white meats.



- **Service temperature**

6 - 8° C



- **Analytic data**

**Alcohol content:** 12,50 % vol. **Total acidity:** 6,00 g/l

**Residual sugars:** 2,00 g/l **pH:** 3,33

