



CONVIVIALE PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Pinot Grigio grapes grown in the Veneto, northern Italy. Conviviale Pinot Grigio is the result of a selection of the best quality grapes from mature vineyards

WINEMAKING and AGING

Hand harvested in late August / early September grapes. The grapes were crushed and gently pressed and the juice allowed to settle and clarify before cool fermentation at 16 to 18C in temperature controlled stainless steel tanks. The wine was aged for a period of 3 to 6 months on fine lees in stainless steel tanks before bottling.

ANALYTIC DATA

Alcohol content: 12.50% vol.

WINE DESCRIPTION

Colour: pale straw yellow with greenish highlights

Bouquet: ripe orchard fruits with hints of honey and peach

Taste: lightly spicy with good weight and texture - balanced by fresh citrus acidity and baked apple and pear notes

FOOD AND WINE PAIRING

Serve as an aperitif or with seafood and fish dishes, salads and cold meats. It also has enough richness to accompany roast poultry and poached salmon.

SERVICE TEMPERATURE

8°-10° C.

PRODUCER PROFILE

BOUTINOT INTERNATIONAL

Boundary House,

Cheadle Point, Cheadle, Sk8 2GG

Tel. +44 (0)1616962727

informazioni@araldicavini.com
