



## AI GALLI – PINOT GRIGIO DELLE VENEZIE D.O.C.

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### GRAPES

Pinot Grigio

### GRAPES ORIGIN

Pramaggiore, Venice, Medium texture, clayey soil

### WINEMAKING and AGING

White vinification of grapes through soft pressing. To avoid acquiring a typical copper colour the must does not lie on the skins. After soft pressing it is transferred into steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

### ANALYTIC DATA

**Alcohol content:** 12.00% vol.

### WINE DESCRIPTION

**Colour:** luminous straw colour

**Bouquet:** full and well-balanced with refreshing sapidity hints and typical pear and apple aromas

**Taste:** The flavour is full and well-balanced with refreshing sapidity

### FOOD AND WINE PAIRING

Delicious with fish salads and fish or shellfish first courses. Great also with white meat and poached fish

### SERVICE TEMPERATURE

8-10° C

### PRODUCER PROFILE

AI GALLI AZIENDA AGRICOLA  
PRAMAGGIORE (VE) – via Loredan 28

Tel. 0421 799314

info@aigalli.it

www.aigalli.it

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