



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# AI GALLI

## Pinot Grigio delle Venezie DOC



AI GALLI

AI GALLI AZIENDA AGRICOLA  
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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.



### • 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



### • Analytic data

**Alcohol content:** 12,00 % vol.