



## LA MARCA – PINOT GRIGIO DOC DELLE VENEZIE BOUQUET

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### GRAPES

Pinot Grigio

### GRAPES ORIGIN

Veneto, Friuli Venezia Giulia

### WINEMAKING and AGING

The ripened grapes are gently crushed and pressed, before undergoing off-the-skin fermentation at a temperature of 15°C with selected yeasts. Aged in stainless steel vats.

### ANALYTIC DATA

**Alcohol content:** 12.50% vol.

### WINE DESCRIPTION

**Colour:** intense straw yellow

**Bouquet:** intense and complex, with hints of ripe pear, wild flowers and a slight final note of bread crust

**Taste:** a white wine of great finesse that is a pleasure to drink, it has a fresh, sapid and satisfying taste, with good aromatic persistence on the palate.

### FOOD AND WINE PAIRING

Appreciated all over the world for its versatility, it can be enjoyed as an aperitif while indulging in a plate of light tapas (or even better: typical Venetian cicchetti), mussels au gratin and battered vegetables, or at lunch with vegetable cous-cous or fish soup.

### SERVICE TEMPERATURE

10-12° C

### PRODUCER PROFILE

LA MARCA

Oderzo (TV) - via Baite 14

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