



CA' DI RAJO – PINOT GRIGIO DELLE VENEZIE D.O.C SPUMANTE EPSILON



GRAPES

Pinot grigio

GRAPES ORIGIN

Rai di San Polo di Piave, 30 mt above sea level

CHARACTERISTICS, WINEMAKING AND AGING

Grapes come from a Clayey, sandy and sometimes gravelly type of soil with south-north vines orientation and double Syloz overtyrned training system. After harvesting (mid September) grapes are soft-pressed of the grapes, vinification in long charmat method with a 30 days before sale mellowing length.

ANALYTIC DATA

Alcohol content:	11.50% vol.
Total sugars:	5,5 g/l
Dry extract:	20 g/l
Total acidity:	7,2 g/l
pH:	2,9

WINE DESCRIPTION

Colour: elegant pink, with a delicate and persistent perlage

Bouquet: filled with hints of white fruit, especially pear and Golden Delicious apple, with a spicy finish

Taste: dry, bold, full-bodied, harmonious and savoury in the mouth

SERVICE TEMPERATURE

6-8 °C.

FOOD AND WINE PAIRING

this is a classic aperitif wine. Pleasant with Italian-style fried food

PRODUCER PROFILE

CA' DI RAJO

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