

CA' DI RAJO - "Epsilon" Pinot Grigio delle Venezie DOC Spumante Brut



CA' DI RAJO San Polo di Piave (TV Via del Carmine 272 Tel. +39 0422 855885 sales@cadirajo.it www.cadirajo.it



GRAPES
Pinot Grapapes

Pinot Grigio GRAPES ORIGIN

Rai di Grandesch Pigyin 30 mt above sea level

CHARACTERISTICS, WINEMAKING AND ACINGEL

Grapes come from a Clayey, sandy and sometimes gravelly type of some with south-north vines raprientation fround Charden by land a wenty ineal gravelly type training system. After her vestings (mid september) double Syloz grapes from of the property of the agrapes very initial september) in long charmat method with a 30 days before grapes are soft-pressed of the grapes, vinification in long charmat method with a 30 days before sale mellowing length.

ANALYTIC DATA Alcoholichedescription% vol.

Total sugges: elegant pink,5 % 10 / h delicate and persistent perlage

Dry stigget: filled with 4 h delicate and persistent perlage

Total acidity: Golden Delicous apple, with a spicy finish

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

WINE DESCRIPTION

Colour elegant pink with a delicate and persisten perlage

Bouthwet is filled a with spin triof white fruit, especially pequegood Golden application white fruit, especially pequegood to spicy finish

Taste: Seawic bottom pleasable the harmonious and savoury in the mouth

SERVICE TEMPERATURE

6-8 Alcohol content: 11,50 % vol.

FOOD TANDISM NE PARRING

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pH: 2,9 PRODUCER PROFILE

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