



3V – PINOT GRIGIO DELLE VENEZIE D.O.C

GRAPES

Pinot Grigio 100%

GRAPES ORIGIN

Colli Berici area, calcareous-marly soils up to the foot of the hill, where the soil becomes clayey

WINEMAKING and AGEING:

Steel tank fermentation, ageing in steel tank for a few weeks before bottling

ANALYTIC DATA

Alcohol content: 13% vol.

WINE DESCRIPTION

Colour: Straw-yellow colour with greenish highlights

Bouquet: Fresh, elegant and soft, with good persistence and an enveloping finale

Taste: Perfect with summer dishes, fish and shellfish. Also excellent as an aperitif

FOOD PAIRINGS: Great versatility on the table, excellent with appetizers, first courses, vegetables, second courses based on fish or white meats.

SERVICE TEMPERATURE

8-10°C

PRODUCER PROFILE:

Cantina 3V

LONIGO (VI) – via Monte Canove

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