



Pinot Grigio I.G.T



Grape variety: Pinot Grigio

Harvest: first-half September

Winemaking: after harvest, slight maceration in steel tank. Clarification, stabilization and refinement in steel tank for about six months.

Appearance: bright pink

Taste: To the nose, there are clear hints of hawthorn flowers, green apple, white almond and wild cherry. In the mouth, it is tasty, fresh, savoury and able to stimulate the palate thanks to its sharp acidity and hints of small red fruit.

Service temperature: 10/12° C (50/54° F)

Gastronomic accompaniments:

Recommended with white meats, vegetables, mushrooms, tomato, and delicate pasta.

Format:

