



AI PALAZZI



# Dorsoduro

BLEND

<b>DENOMINATION:</b>	DOC Delle Venezie
<b>VARIETIES:</b>	85% Pinot Gris 15% Chardonnay
<b>HARVEST:</b>	August - September
<b>VINIFICATION AND MATURATION:</b>	Fermentation takes place on selected yeasts, in steel tanks at controlled temperature for 6 months. Once bottled, the wine stands for 3 months before distribution.
<b>ALCOHOL:</b>	12.5% vol.
<b>SERVING TEMPERATURE:</b>	10 - 12°C

## TASTING NOTES

Pale straw yellow. An intense, complex bouquet conjures up apples, crunchy pears and citrus fruit, ending with a hint of almonds and jasmine blossoms. The sensations in the mouth are in harmony with the aroma, which immediately recalls citrus fruit and acidity that exalts the fruity aroma. The finish is dry, clean and full-bodied.

## SERVING SUGGESTIONS

Goes well with shellfish and oily fish, as well as fish or vegetable starters.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013