



AI PALAZZI



# Pinot Grigio

MONOVARIETAL

<b>DENOMINATION:</b>	DOC Delle Venezie
<b>VARIETIES:</b>	100% Pinot Gris
<b>HARVEST:</b>	August - September
<b>VINIFICATION AND MATURATION:</b>	Stands 12 hours on the skins at low temperature and is then soft pressed. Rests on the yeasts in steel tanks and ends the six-month process in oak. Ages for 3 months in bottle before distribution.
<b>ALCOHOL:</b>	13% vol.
<b>SERVING TEMPERATURE:</b>	10 - 12°C

## TASTING NOTES

Dull straw yellow with pale greenish highlights. On the nose immediate hints of flowers and fruit pulp, with spicy nuances of nutmeg and vanilla. In the mouth, intense, lush and strong. Perfectly balanced softness and acidity, exalting the fruity sensations perceived on the nose.

## SERVING SUGGESTIONS

Ideal with dishes featuring white meat ragout and autumn specialities with mushrooms.



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

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