



AI PALAZZI



Dorsoduro

BLEND

DENOMINATION:	DOC Delle Venezie
VARIETIES:	85% Pinot Gris 15% Chardonnay
HARVEST:	August - September
VINIFICATION AND MATURATION:	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.
ALCOHOL:	12.5% vol.
SERVING TEMPERATURE:	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.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115