

# Trattoria Italiana

## Pinot Grigio DOC delle Venezie



Caraffa ( 75 cl )

### **TYPE OF WINE**

Still white wine

### **MAIN GRAPES**

Pinot Grigio

### **PRODUCTION AREA**

Grapes coming from the DOC area, located between the Regions Veneto, Trentino and Friuli-Venezia Giulia (North-East Italy)

### **SOILS**

In the hilly region as well as in the plains, we find alluvial and sedimentary soils, the composition can vary from fresh and gravelly to clayey and rich in minerals.

### **HARVEST**

Depending on the seasonal climate variation, between end of August and beginning of September.

### **VINIFICATION**

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

### **COLOUR**

Straw yellow with greenish hints

### **BOUQUET**

Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.

### **TASTE**

Well balanced, dry and sapid, medium-body, leaves a pleasant sensation of cleanliness and freshness.

### **FOOD PAIRING**

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

### **SERVING SUGGESTION**

10-12°C

### **ALCOHOL CONTENT**

12,0% vol

Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)