



V13049075

### Delle Venezie DOC Pinot Grigio - cl 75

DOC Delle Venezie is the most recent denomination in Northeastern Italy. It was established in 2017 to protect and promote Pinot Grigio, a wine that symbolizes Italianness all over the world. It includes Veneto and Friuli Venezia-Giulia regions and the Province of Trento. It covers an area with a wide variety of climates and soils, specialized in cultivation and winemaking of various vines, and historically in the production of Pinot Grigio.

**Production Area:** Veneto, Italy

**Vine:** Pinot Grigio

**Plants per Hectare:** 3500

**Training System:** Spurred cordon

**Harvest Period:** End of August - Beginning of September

**Yield per Hectare:** 100-120 q/Ha

#### Characteristics:

##### Production Area

DOC Delle Venezie area includes the hills ranging from Lake Garda to Collio, and a vast plain between the Adriatic Sea and River Po. The climate is temperate, fresh in the winter and hot, breezy in the summer. Rainfall is abundant but evenly distributed over the year, and soils are rather draining. Day-to-night temperature excursion is quite remarkable during grape ripening, which enhances their aromas. Grapes used for our Pinot Grigio Doc Delle Venezie have their origin in the river Piave area, characterized by alluvial, lighter soils, which give the wine acidity, freshness and complex aromas.

##### Production Process

- > Grapes are harvested between the end of August and the beginning of September.
- > Grapes are destemmed and softly pressed. The must is then separated from the skins through a soft pressing and then undergoes fermentation in steel tanks at a controlled temperature.
- > At the end of this process the wine is transferred into another container where it matures on lees, which enriches its bouquet and enhances its body and structure.
- > The wine is then stabilized, filtered and refined in the bottle before being released on the market.





**Organoleptic Characteristics:**

**Color and Appearance:** Brilliant. Straw yellow with light copper tinges.

**Bouquet:** Elegant and refined, with delicate hints of yellow fruits (apricot and peach), hawthorn, and pleasant mineral notes in its closure.

**Taste:** Dry, fresh and harmonic, with an acidity in perfect balance with the delicate structure and softness of this vine.

**Chemical Characteristics:**

**ABV:** 12%

**Sugar, g/l:** < 4

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 10-12 °C

**Serving Suggestions:** It goes particularly well with light starters, pasta, risotto, white meats, fish and vegetarian dishes. Perfect also as an aperitif.

**Enjoy it within:** 18 months.



**Recommended Glass:** Tulip.