



## Pinot Grigio delle Venezie Denominazione di Origine Controllata



### APPELLATION

DOC delle Venezie

### AREA OF PRODUCTION

Vineyards in the best areas of the Tre Venezie Region.

### GRAPES

100% Pinot Grigio

### VINTAGE

2022

### SOIL COMPOSITION

Clayey, sandy and sometimes gravelly.

### VINIFICATION

Soft pressing with must fermentation at controlled temperature.

### TASTING NOTES

Lemon in colour with refreshing aromas of citrus, green apple and pear balanced by zesty acidity and a delicate mineral finish.

### FOOD PAIRING

An ideal accompaniment for appetizers, fresh vegetables, raw fish, shellfish dishes and lighter meals. Very good also with fresh cheese and enjoyed as an aperitif on its own.

### ALCOHOL

12.5%

### SERVING TEMPERATURE

8 - 10 °C

### RESIDUAL SUGAR

2.7 g/l

### ACIDITY

5.8 g/l

### OTHER CHARACTERISTICS

Suitable for vegans.

### Museo Nazionale Collezione Salce

TITOLO	Venezia
SOGGETTO	Scorcio di ferri di prua di gondole attraccate alle paline; sullo sfondo il profilo di alcune cupole della Basilica di San Marco a Venezia.
DATA	1928 ca

