



Pinot Grigio delle Venezie Rosé 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

2024

SOIL COMPOSITION

Clayey, sandy and sometimes gravelly.

VINIFICATION

The must is left on the skins few hours to give its characteristic pale rosé colour. After soft-pressing fermentation at controlled temperature between 16/18°C, in stainless steel vats, in order to exalt its freshness and aromatic notes.

TASTING NOTES

Light coral pink colour. Refreshing and elegant with aromas of peach and

apricot and a subtle note of ripe melon on the finish. Pleasant and balanced acidity.

FOOD PAIRING

An ideal aperitif or accompaniment for light or vegetarian appetizers, spicy dishes, fish and seafood. A very good match with light risotto.

ALCOHOL

12.5%

SERVING TEMPERATURE

10 - 12°C

RESIDUAL SUGAR

4.8 g/l

ACIDITY

5.3 g/l

OTHER CHARACTERISTICS

Suitable for vegans.

Museo Nazionale Collezione Salce

AUTORE Mario Puppo
TITOLO Capri l'Isola del Sole
SOGGETTO Faraglioni di Capri
DATA 1928 ca

