



## 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

2022

### 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

12°C

### RESIDUAL SUGAR

3.9 g/l

### ACIDITY

5.6 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

