



## PINOT GRIGIO VENETO

Veneto, Italy

Vinvita



### Method & Production

The must is not left on the skins to avoid its acquiring their rust-red color. After soft-pressing the must is left to ferment at a temperature between 18 ° – 20 ° C. in stainless steel vats. The wine is then stored at 17 ° -18 ° C. in special stainless-steel tanks until bottling.

### Tasting Notes

Vibrant and enticing yellow straw color. The bouquet is unmistakable and immediate, with an intense impression of acacia flowers. The palate is dry, full-bodied, well balanced and persistent.

### Food Matching

ideally served at 10-12 ° C. Works well with many antipasti and light salads such as courgette, lemon and basil salad or even with summer minestrone. Try with salt fish.

| Code              | Label name          | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |                     |               |         |         |              |           |         |            |       |         |
| VI0224            | Pinot Grigio Veneto | Pinot Grigio  | 2024    | 12.0%   | Screw Cap    | 6x0.75lt  | No      | No         | Yes   | No      |