



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 persistant.

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
White Wine										
VI0224	Pinot Grigio Veneto	Pinot Grigio	2024	12.0%	Screw Cap	6x0.75lt	No	No	Yes	No