

# PINOT GRIGIO

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## CLASSIFICATION

Veneto I.G.T. (typical geographical indication).

## PRODUCTION AREA

Area of the Veneto region with loose, dry floodplain soils rich in subsoil.

## GRAPE VARIETY

Pinot Grigio.

## TRAINING

Sylvoz, Guyot with 2500-4000 vines per hectare.

## YIELD PER HECTARE

On average 150 quintals of grapes.

## HARVESTING PERIOD

End of August, early September.

## VINIFICATION

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature fermentation tanks. The wine remains on the lees for several months and is then bottled.

## DISTINCTIVE FEATURES

Very bright pale straw yellow. Aroma predominantly of fruity and flowery fragrances reminiscent of the countryside in summer. A dry, round and flavoursome taste, with a fruity, warm and wellbalanced finish.

## SERVING SUGGESTIONS

A perfect accompaniment for Mediterranean first courses with rock-fish and cherry tomatoes. Excellent with raw ham and melon or with fresh, creamy cheeses.

## SERVING TEMPERATURE

10-12°C

## AVERAGE DATA

Alcohol content	12% vol
Sugar content	6 g/l
Acidity	5,7 g/l



VILLA SANDI