



PINOT GRIGIO DELLE VENEZIE DOC

Bright straw yellow in color. Floral and fruity notes on the nose evoke memories of the summer hay harvest in the countryside. Dry, round, and mineral on the palate, with good structure and a warm, fruity, well-balanced finish.

CLASSIFICATION	Pinot Grigio delle Venezie DOC
PRODUCTION AREA	DOC zone in Italy's northeastern regions
GRAPE VARIETY	Pinot Grigio.
TRAINING METHOD	Sylvoz, Guyot, with a density of 2,500-4,000 vines per hectare.
YIELD PER HECTAR	Maximum of 14 quintals per hectare
HARVEST PERIOD	Late August, early September
VINIFICATION	The must is obtained through a soft pressing of the grapes in a bladder press. It is then is racked and transferred to temperature-controlled fermentation tanks. The wine remains on its lees for a few months before bottling.
SUGGESTED PAIRINGS	The perfect accompaniment for Mediterranean dishes prepared with reef fish and cherry tomatoes. Excellent with prosciutto and cantaloupe or with fresh, creamy cheeses.
SERVING TEMPERATURE	10-12 °C
TECHNICAL DATA	Alcohol Content 13% vol Sugar Content 3 g/l Acidity 5.5 g/l



VILLA SANDI