



Antonio Roncolato

Vigne & Vini

PINOT GRIGIO DOC DELLE VENEZIE

Thanks to a perfect balance between acidity and body, this mouthfilling wine is pleasantly fresh and has a fruity finish. With its characteristic simplicity, it is easy to match with any summer dish.

ALCOHOL CONTENT: 12%

GRAPES: Pinot Grigio 100%

ORIGIN AREA : Lavagno, Verona

SOIL: clayey, silt-sandy

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 140 q.li/ha




HARVEST: late August

VINIFICATION: cold maceration of the pressed grapes, soft pressing and fermentation at controlled temperature in stainless steel tanks at 18°C.

AGEING AND REFINING: Short bottle ageing. To be drunk young. Ageing potential: 2/3 years.

TASTING NOTES: Fresh straw yellow in colour with greenish hints, it is lifted by a light citrus bouquet combined with peach and melon notes.



Recommended glass		Serving temperature		Food pairing	
	Tulip glass		Serve at 8°-10°C		Great as aperitif, it matches perfectly with grilled fish, pasta with light sauces like pesto or vegetables, white meats, tartares and appetizers.