



PINOT GRIGIO DELLE VENEZIE DOC

Production Area: Val D'Adige, lake Garda east shore.

Soil Composition: grounds of glacial and alluvial origin.

Grapes: 100% Pinot Grigio.

Alcohol Content: 12.5% Vol.

Colour: straw yellow.

Bouquet: intense, delicate and fine. Its aromas remind yellow fruits and flowers and balsamic plants.

Taste: dry, intense and harmonic. Pinot Grigio is a fresh and mineral wine with a good persistence.

Harvest: late August, by mechanical process.

Vinification and Production System: short maceration with the skins, then they are separated from the must. Fermentation at controlled temperature.

Aging: It remains in steel tanks for four months.

Preservation: to be drunk young. Store in a dry and dark place.

Serving suggestions: to be served cold at 8-10°C.

Food combination: it is perfect with delicate fish dishes. Excellent as an aperitif accompanied by some small appetizers.

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