









# Cantine di Ora

# Pinot Grigio Alto Adige DOC

#### **Vinification**

After the harvest, grapes are softly pressed and put in stainless steel tanks, where fermentation takes place at controlled temperature (16°-18° C), without malolactic fermentation.

### **Description**

Light straw yellow color. Delicate bouquet with a pleasant and smooth taste of walnut and honey.

## **Food Pairings**

Ideal accompaniment to fish and shellfish or mushroom courses. Perfect as an aperitif.









**Pinot Grigio** 

Alto Adige

8-10 °C

Alcol: 12.5% Zuccheri: 3 g/l

