



# PINOT GRIGIO VALDADIGE DOC

## Grapes

100% Pinot Grigio

## Production area

The vines producing Pinot Grigio Valdadige grapes stretch across the homonymous valley, from Roveré della Luna to Vallagarina.

## Vinification

The grapes are softly pressed to obtain the must, that undergoes a white vinification in stainless steel tanks at a controlled temperature of 16°-18° degrees. After that, aging and stabilization processes follow, before the cold-bottling.

## Description

Straw yellow color, intense and long lasting fruity and floral nose, with golden apple, litchi and hay hints. In the mouth it is dry, with great character and elegance, and a good balance between body and acidity.

## Food pairing

It is perfect as an aperitif, and to be paired to courses not too much savory but a little greasy, as cheeses and cold cuts starters, risotto, well-seasoned seafood and white meat.

## Serving temperature

10°-12°C

## Bottle

Bordolese imperiale

## Characteristics

Alcohol: 13 % vol.