



BOCCANTINO®

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Boccantino

Pinot Grigio Puglia IGT

Vinification

The grapes are softly pressed to obtain the must, which undergoes a white vinification in stainless steel tanks at a controlled temperature of 16°-18° degrees for 10-15 days. After that, aging and stabilization processes follow before the cold bottling.

Description

Wine with a straw-yellow colour with golden reflections, with elegant notes of pear, apple and white peach. On the palate it is fresh and balanced, with a soft and fruity finish.

Food Pairings

It pairs perfectly with seafood appetizers, grilled fish, shellfish, and light dishes of Mediterranean cuisine.



Pinot Grigio



Puglia



10-12 °C



**Alcol: 12%
Zuccheri: g/l**