

# Pinot Grigio IGT

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**SOIL:** MARNOSO  
**HARVEST PERIOD:** SEPTEMBER  
**AGING:** 4 – 5 MONTHS

## CHEMICAL ANALYSIS

**ALCOOL:** 12.00% – 12.50%  
**SUGARS:** 1.00 – 2.00 g/l  
**ACIDITY:** 5.00 – 6.50 g/l  
**SULFUR:** 60- 90 mg/l  
**FEATURE:** STILL

## ORGANOLEPTIC CHARACTERISTICS:

**Color:** bright yellow with rosy and coppery reflections.

**Aroma:** voluminous, crunchy, compact. Full and progressive. The attack is complex and velvety, fresh and enveloping. Excellent aromatic correspondence to the palate enriched by a beautiful freshness and pleasant sapidity. The finish is fresh, very persistent with an aftertaste of citrus and white fruit.

**Serving temperature:** 12-14 ° C.

It can be kept: for 2 years

## ACCOMPANYING DISHES

Particularly suitable for fish dishes, shellfish appetizers, risottos and vegetable sufflè

