

VELANTE
Pinot Grigio
VENEZIA GIULIA
INDICAZIONE GEOGRAFICA TIPICA

Grape varieties

Pinot Grigio 100%

The vines are cultivated using Guyot method with 4700 bases/ha.

Area of production

The Isonzo area, a high plateau descending gradually from the Collio and Carso hills to the Adriatic Sea, composed of red clay and gravel.

Vinification

The harvest takes place in early September. Fermentation "in white", in steel tanks at a controlled temperature of 12°-14° C.

Ageing

It ages in stainless steel tanks for about five months with end-fermentation yeasts. The wine is further refined in bottle for three months.

Organoleptic characteristics

Scents of golden apple, ripe pear and peach. On the palate, it is delightfully dry, medium-bodied, with a crisp, appealing acidity. A Classic Pinot Grigio.

Food pairings

Excellent as an aperitif, this wine pairs well with fish salads, seafood, delicate pasta dishes and white meat.

Analytical data

Alcohol: 12,50% vol.

