



Pinot Grigio delle Venezie IGP

Grapes: 100% Pinot Grigio.

Vineyard area: the vineyards are located in Veneto, in the northeast of Italy.

Harvest: the Pinot Grigio grapes are carefully picked by hand in mid-August, when the grapes are very crisp and have very good acidity.

Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10–15 days.

Tasting notes: straw yellow in colour. It has an intense bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly balanced, supple and refreshing. This is a versatile wine, pairing well with a great variety of dishes, or enjoyed on its own as an aperitif.



THE WINE PEOPLE SRL - Via Alto Adige, 170 - Palazzo Sintesi - 38121 - TRENTO - Italy
 Tel +39 0461-961010 - Fax +39 0461-959786
 email: info@twpwines.com - website: www.twpwines.com
 Cod. Fisc./P.Iva IT02297760223

Safra 2014. Jantar no Armazém Santo Antônio em 02/09/2016, com La Ribotta.