



PINOT GRIGIO ROSÈ DELLE VENEZIE IGP

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Delicate pink colour, with the typical copper nuances of the Pinot Grigio grape. On the palate it is silky and smooth, with crisp and lingering raspberry flavours.

Grapes: 100% Pinot Grigio

Harvest: The Pinot Grigio grapes are carefully picked by hand during the first week of September.

Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. In the meantime the must remains in contact with the skins for about 6/12 hours, giving the wine a lovely pink colour. Fermentation takes then place in temperature controlled conditions in stainless steel tanks, for approximately 10-15 days, allowing our Pinot Grigio Blush to develop its typical fruity aromas.



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VENETO

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ROSÈ DELLE VENEZIE IGP



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