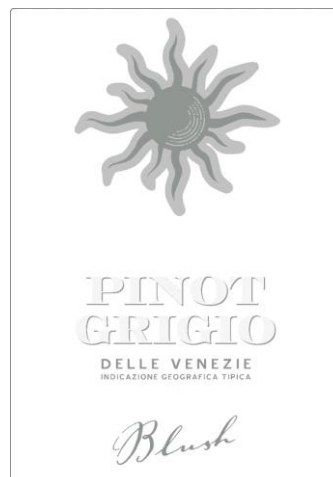




**Pinot Grigio delle Venezie  
IGT  
BLUSH**



**The grapes:** 100% pinot grigio

**The vineyard:** selected parcels in Trentino and in the Veneto, on the hills along the Adige valley (200 metres average altitude); the vines are grown on well exposed ground of alluvial origin, very rocky and well drained with a vaulted training system to produce low yields and so concentrating all the elements in a small quantity of bunches.

**The vinification:** the grapes of the pinot grigio variety are bluish-gray and are vinified by the rosé method with a short contact of the skins with the must in order to obtain the correct depth of colour. The fermentation takes place at a controlled temperature with selected yeasts. The wine stays in steel until it is cold sterile bottled.

**The wine:** soft, pink, coppery colour; delicate, fruity bouquet, fresh and attractively fruity flavour.

**Analytical details:** 12% alcohol; 5.5 g/l total acidity; 3.35pH; 12 g/l residual sugar; 19 g/l dry extract.

**Optimum keeping:** 1 year in bottles stored horizontally in cool dark conditions.

**Food matches:** hors d'oeuvres, cold white meats, pizzas.

**Servine temperature:** 10 °C.