



# PINOT GRIGIO DELLE VENEZIE I.G.P.

GRAPE: 100% Pinot Grigio, grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

LOCATION: Treviso-area hills on the left bank of the Piave river

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Medium-textured

VINEYARD DENSITY: 4,000 vines per hectare

VINEYARD AGE: 15 years

#### HARVEST INFORMATION

VINEYARD YIELD: 100 quintals per hectare HARVEST PERIOD: 25 August - 5 September

VINIFICATION: after the clusters are given a very delicate pressing, the must is gravity settled, then fermented in temperature-controlled stainless steel tanks at 20°C. The wine then matures on the fine lees before bottling. Thanks to state-of-the-art technology and expert winemaking, only a minimum level of sulphites are used in production, well below European COAM standards.

**BOTTLE-AGEING: 1 month** 

## TECHNICAL ANALYSIS

Alcohol: 135% vol. Acidity: 5 g/l pH: 3.40

### SENSORY PROFILE

Pinot Grigio is by far one of the most successful Italian wines worldwide, thanks to its distinctively delicious qualities and lively, crisp fruit, which magisterially enrich a wide range of foods. The wine appears a straw yellow with pale coppery highlights, prefiguring the generous, full-fruited sensations that follow on the palate. The bouquet is redolent of pear and pineapple, backed by a subtle herbaceousness, which expand steadily in a harmonious, almost stately fashion. In the mouth, standing out from the rest of the components is a crisp acidity that complements the rich body and natural suppleness, as well as its overall cleanness and aromatic finish, all of which combine to craft a delicious wine of immediate pleasure. Its crispness and sapidity make this wine the ideal pairing to seafood salads and to fish and shellfish first courses, while it heightens the qualities of full-flavoured soups and grilled and poached fish. A must-try with soufflés and egg dishes.

ON THE WINE LIST: Pinot Grigio Delle Venezie IGP – Feudi di Collalto