

Bio-Vegan Venezia DOC Pinot Grigio 2019



GRAPE VARIETIES:

100% Pinot Grigio, cultivated in the Provinces of Treviso and Venice

GRADE:

12.5% vol

TYPE OF SOIL:

Limestone, clay, marl and marine sandstone

COLOUR:

Beautiful straw yellow with appealing greenish reflections

AROMA:

Pleasant, delicate and fruity, characteristics and intense.

PALATE:

Refined acidity followed by appealing tanginess and persistence; after swallowing, aftertaste excellently corresponds to initial nose perception

KNOW THIS WINE BETTER

A vine varietal originating from an area situated between Alsace (Pinot Gris) and Germany (Rulander). In Italy it is especially cultivated in the Provinces of Treviso and Venice, where it has become widespread in winemaking and now boasts a new world-famous presentation style. Grapes are harvested when perfect ripeness balance is reached.

The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24-36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10°C when alcoholic fermentation is over in order to preserve the aromatic part.