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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **PINOT GRIGIO**  DOC  *DELLE VENEZIE*  **Production area**  Trevenezie.  **Grape varieties**  Pinot Grigio.  **Vinification**  Soft pressing and fermentation at a controlled temperature.  **Refinement**  In stainless steel vats and about 3 months in bottle.  **wine analysis**  Alcohol: 12% by Vol.  Total acidity: about 6 g/l  **Sensory impressions**  Straw yellow colour with green nuances.  Light characteristic fruity bouquet.  Velvety, smooth and aromatic taste.  **Serving information**  10° to 12° C.  **Dining accompaniment**  Hams and cold cuts, seafood appetizers and fish dishes, pasta dishes with sauces and white meat.  **Longevity**  1 to 2 years. |  |