



ANTICHELLO

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.

