



APPELLATION

PINOT GRIGIO IGT VENETO

BARCODE

634682000524

PRODUCTION REGION

The verdant sun-kissed expanses that open out north of the city of Treviso and the foothills on the slopes of the Asiago plateau lying between the valleys of the Astico and Brenta rivers.

VINIFICATION

The vinification process of Pinot Grigio begins by soft-pressing the grapes and immediately cooling the must, which is then fermented at a controlled temperature using selected varietal yeasts. Before this it undergoes maceration on the skins for a few hours at 10°C. Once fermentation is complete, the wine is left to rest on its own yeasts in steel containers until it is ready for use. Before bottling it is advisable to carry out careful clarifying and filtering operations in order to obtain a more pleasant, well-orchestrated wine.

TASTING NOTES

Distinctive, prestige wine, straw-yellow in colour with a stylish, pleasantly-fruity bouquet and a well-orchestrated flavour reminiscent of apple and peach, offset by a superbly-balanced acidulous aftertaste. Gently mineral, this Pinot Grigio reveals unique character, medium body and wide-spectrum texture.

FOOD AND WINE PAIRING

It perfectly matches with fresh vegetables, light soups, egg-based courses and sea-food. Ideal partner of shellfish, due to its superbly-balanced acidulous aftertaste.

SERVING TEMPERATURE

10 C°

ALCOHOL CONTENT % VOL

12

RESIDUAL SUGAR LEVEL % VOL

0.6

TOTAL ACIDITY gr/lt

5.6

So2

128

BOTTLE TYPE

Heavy Bordeaux Clear Glass

BOTTLES per CASE

12

CASES per LAYER

16

CASES per EPAL

64

"Technical information is for guidance only and is not binding"

TOSER VINI S.P.A.

Operational headquarters: Via Villanova, 12 - 35010 - Trebaseleghe, PD - T (+39) 049.9385029 - F (+39) 049.9386603

Registered office: Via Piave, 11 - 31052 - Maserada sul Piave, TV

www.toservini.com | info@toservini.com