

IL PORTONE



APPELLATION	GARGANEGA PINOT GRIGIO IGT VENETO
EAN BARCODE	8001906998059
PRODUCTION REGION	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, and the eastern end of the Lessinia hills, in the attractive province of Verona.
VINIFICATION	Pinot Grigio and Garganega grapes are grown separately and it is only at a later stage that they are blended. The oenological practices carried out on these vines are aimed at preserving their aromas and distinctive varietal features. After being harvested and crushed carefully, grapes are then cooled and macerated for a few hours, before undergoing soft-pressing. The clean, clear must is then fermented by means of selected yeasts at a stable temperature of 16°C for at least 10-12 days. Once fermentation process is complete, the wine is clarified, filtered and put in steel containers for its refining process to take place.
TASTING NOTES	This wine is the fruit of a careful, well-balanced blend of two of the finest white grape varieties in the Veneto. Straw-yellow in colour with greenish streaks, it features a distinctive, fragrant and pleasantly-intense bouquet, bursting with white-fleshed fruits, while on the palate it reveals fresh, well-orchestrated and velvety sensations.
FOOD AND WINE PAIRING	Ideal for serving with pasta courses, soups and low fat fish, this marvelous wine gives its best if paired to raw vegetables appetizers and fresh salads.
SERVING TEMPERATURE	10-12 C°
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/lt	5,7
So2	116
BOTTLE TYPE	Bordeaux Gold Leaf - Cork closure
BOTTLES per CASE	6
CASES per LAYER	25
CASES per PAL	125

“Technical information is for guidance only and is not binding”

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