

le Carline®

VINI NATURALMENTE BIOLOGICI



PINOT GRIGIO DOC VENEZIA
without added sulphites
Certified: Organic & Vegan

GRAPES

Pinot Grigio

AREA

The company is located in the area of DOC Venezia

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING

- Few months exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.
- Conservation happens in oxygen absence. The final product is the fruit of the simple fermentation of the grape juice without addition of any additive.

SENSORIAL FEATURE

Grown on our own land, excellent for the high content of clay and lime.

This wine has a pale colour with coppery hues.

Great personality, dry flavour, intense lingering bouquet that recalls bread crusts and dried grass.

GASTRONOMIC MATCHES

To be served with first courses, dishes of baked fish and shellfish, semi-matured cheese and white meat.

SERVING TEMPERATURE

It should be uncorked at the last moment and served at 10-12° C.

As the product has no sulphites we suggest to use it up by two days after uncorking.

ANALYSIS

Alcohol content: 12% vol

Total acidity: 5,50 g/l

Volatile acidity: 0,2 g/l

Sulphite: less than 10 mg/L

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

