TENUTA DEL GIAJ

VINI NATURALMENTE BIOLOGICI

PINOT GRIGIO DOC VENEZIA



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.

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.

ANALYSIS
Alcohol content: 12,5% vol
Total acidity: 5,50 g/l
Volatile acidity: 0,2 g/l

BOTTLE SIZE
Bottle: 750ml
Case: 6 bottles

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