

ONOREVOLE GRIGIO PINOT GRIGIO DOC VENEZIA



Packing details:

Bottle content: 75cl
Bottles per case: 6
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 80 (standard) - 96 (large)
Gross weight kg: 710 (standard) - 850 (large)

Grape variety:

Pinot Grigio 100%.

Terroir and climate:

The family-owned Pinot Grigio DOC Venezia vineyards are located at the foot of the hills close to the winery, at an altitude of about 150mt above sea level. With the hills sheltering against cold winds, the vineyards benefit from a mild, temperate climate and have good sun exposure. The soil composition is a balanced combination of silt, clay and sand.

Yield:

15 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **12%**
Residual sugar: **4 g/L.**
Total acidity: **5,5‰**
Dry extract: **18‰**
Pressure: -

Winemaking:

After destemming and crushing, the Pinot Grigio grapes are cooled and allowed cryo-maceration (low-temperature pre-fermentative maceration) for about 12 hours: a winemaking technique that allows the extraction of primary aromas from the grape skins, enhancing the varietal character of the wine. The pressed juice is separated from suspended solids. The winemaker then selects a small portion of the total juice (5-10%) for barrel fermentation in used French oak barrels for a smoother flavour extraction. The remaining 90-95% of the total juice is meant for fermentation in stainless steel tanks, at controlled temperature to increase aroma retention. After fermentation the two base wines are blended and racked to a stainless steel tank for some aging on the lees. During this stage the release of nutrients and other compounds back into the wine is aided by periodically re-suspending the yeast cells by means of a gentle stirring, a process referred to as *batonnage*.

DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC Venezia standards and regulation. Once the samples receive approval, the DOC Venezia neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

Tasting notes:

Bright straw yellow color with golden reflections. The nose features delicate hints of white melon, white peach, and lemon zest. On the palate, it is notably fresh, thanks to its pronounced minerality and excellent acidity. It has a long and pleasantly dry finish.

Food pairing:

A white wine with excellent structure that can accompany appetizers, pasta, risottos, and fish-based main courses.

Serving temperature:

8 - 10 °C

