

PINOT GRIGIO



DENOMINATION

Breganze Doc.

VINEYARD LOCATION

Fortelongo place, in San Giorgio di Perlena town.

SOIL TYPE AND EXPOSURE

Volcanic hills, 300 m above sea level, south-west exposure.

GRAPE VARIETY

100% Pinot Grigio.

VINIFICATION

Stem-crushing and soft pressing. Must is clarified by static sedimentation through controlled temperature. Fermentation is carried out using selected yeasts; fermentation temperature is 18-20 °C.

AGEING

At the end of the fermentation period, wine is decanted and it refines with its noble lees for 6 months.

ALCOHOL BY VOLUME

13% vol.

SERVING TEMPERATURE

8-10° C.

COLOUR

Straw yellow with copper-coloured reflections.

TASTING NOTES, NOSE

Flowery and fruity with delicate acacia, banana and pineapple hints.

TASTING NOTES, PALATE

Dry, full-bodied and well-balanced with an elegant aromatic persistence.

FOOD PAIRINGS

Perfect as aperitif, it matches seafood appetizers, grilled fish, white meat dressed with sweet sauces.

Pinot Grigio (Grey Pinot) is a mutation of Pinot Noir and it originates from France. Pinot Grigio is a vine variety not so easy to cultivated and its growth requires great cares. Vitacchio's winery has been cultivating this variety since the 60's; such a long experience allowed Vitacchio's winery to know this vine variety very well getting full bodied wines with round and smooth taste.