

# Pinot Grigio

## "Poderi"

Our historic estates 'la Bicana', 'il Bassonet', 'le Gerette', 'San Giorgio' and 'Zanchetta' still provide us with the grapes from which we make fresh, fruity and well-balanced wines. The rows of vines depicted on the labels are a reminder of these lands that have been cultivated with dedication and great satisfaction for so many generations.

### Characteristics

Pale straw yellow with an elegant delicate nose characterised by notes of peach and apricot and sun-dried hay. The crisp, balanced, well-orchestrated palate closely echoes the nose. Excellent with vegetable hors d'oeuvres, soups and starters, grilled fish with sauces, Parma ham and melon, and soufflés. Serving temperature: 10-12°C.

### Profile Contents

grape varieties	Pinot Grigio
appellation	DOC Delle Venezie
year of planting	1999 and 2007
soil	sand and silt, clay and silt
vine spacing	1.00 x 2.80 m
pruning	free cordon and guyot
yield/hectare	10 t
alcohol content	12.50 vol.%
acidity	5.80 g/l
ph	3.40

### Vinification

Mechanical harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking, and the wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is stabilised and bottled in sterile conditions following aseptic filtration.

#### BOTTLE TECHNICAL INFO

cl. 75  
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560829

BOX ITF CODE



1 803253 556082 6



fine wines since 1427  
only organic wines since 1987  
only vegetarian and vegan wines since 2007  
no added sulphites wines since 2009  
resistant varieties since 2015  
experience matters



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