

# PINOT GRIGIO

## skin ferment

### CHARACTERISTICS

Pinot Grigio is a truly versatile varietal, which it proves by giving us excellent elegant, delicate, balanced ramato wines. Its characteristic delicate colour is shown off to best effect in white glass.

Its aroma is highly reminiscent of the grapes it is made from: intense, characteristic, fine and fruity, redolent of blackcurrant and pomegranate.

On the palate it is soft, harmonious, dry and tasty.

Excellent as an aperitif when served at 10-12°C to enhance its fineness and freshness.

It goes well with delicately flavoured cured meats, like sweet prosciutto crudo. Perfect with pasta in a vegetable or shellfish sauce.

### PROFILE CONTENTS

grape varieties	Pinot Grigio
appellation	DOC Delle Venezia
year of planting	2007
soil	silty/sandy
vine spacing	1.00 x 2.80 m
pruning	Sylvoz
yield/hectare	10 t
alcohol content	12.50 vol.%
acidity	5,10 g/l
ph	3,45

### VINIFICATION

This wine is the result of careful selection of Pinot Grigio grapes, hand harvested and vinified "in ramato". To obtain the desired hue, the crushed grapes are cold fermented for 24 hours in contact with the skins, at 14°C in steel fermentation vats. Initial decantation removes the skins from the must and when fermentation is complete, the wine is decanted once again. This is followed by a long rest on the lees with frequent batonnage to lend complexity and character to the wine before it is bottled.

Bottling is carried out at various times during the year to guarantee that the bottled product is always fresh and fruity.



### BOTTLE TECHNICAL INFO

cl. 75 | screw cap



RACCOLTA DIFFERENZIATA. VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.

### ONLINE DATA SHEET



### BOTTLE EAN CODE



8 032535 560737

### BOX ITF CODE



18032535560734



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  
wines with indigenous yeasts since 2017

experience matters



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