

Pinot Grigio delle Venezie

Rive Scaligere



CLASSIFICATION	D.O.C.
ТҮРЕ	White
REGION	Veneto
PROVINCE	Verona, Val D'Alpone
GRAPE VARIETY	Pinot Grigio
HARVEST	End of August.

VINIFICATION

The grapes are harvested when ripe and worked white with gentle pressing, cooling of the grape and slow fermentation at 16-18°C.

MATURATION

Stainless steel tanks.

TASTING NOTES

Yellow colour with golden hints, it reveals a fruity and extremely flowery perfume. The perfume is characteristic, with aromas of peach and ripe pear. On the palate it is agreeable, sapid and full.

This wine goes well as aperitif but also for all dishes, thanks to its full body.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.