

## 47 ANNO DOMINI

# Pinot Grigio delle Venezie DOC



47 ANNO DOMINI Roncade (TV) - via Treviso Mare 2 Tel. 0422849976 info@47annodomini.it www.47annodomini.it

#### **GRAPES ORIGIN**

Veneto Trentino, Friuli Venezia Giulia • Grapes Pinot Grigio

### **WINEMAKING and AGING**

Grape Grapes rotigion when the free timp Eries version Cerlis. reached. The bunches are taken to the cellar, where they are de Wienemedkingdands Agingnd then placed in a pneumatic apress, where whust pists eparated framethe iskithed. and, Tappage, Cap, left, to decant 214, 36 Hours later, alasticadined must farmentation is thing greet with temperatures 16, 18°C must Temperature is lowered to around 8-10° G, when alcaholic 36 fermentation is over in order to preserve the aromatic must rementation is triggered with temperpart ature 16-18°C.

Temperature is lowered to around 8-10° C when alcoholic ANALYTIC DATA. Alcohol content: 12.00% vol.

WINE DESCRIPTION Wine description
Colour: beautiful straw yellow with appealing greenish reflections: beautiful straw yellow with appealing greenish

Bouques: tandistinctive refined exotic fruit-apple note, and gentle scents receiling wanter flowers fruit-apple note, and Taste entlemment recibility white weet by appealing tanginess and Toetisisteface; acither following aporteing sensexcellently correspondent of the correspondence of the c corresponds to initial nose perception.

FOOD AND WINE PAIRING excellent with fish starters, cured from and speck, and with first courses serve as with recovered beautidates accessith first courses served with seasonal vegetable sauces.

#### SERVICE TEMPERATURE

8-12° CService temperature 8 - 12° C

PRODUCER PROFILE 47 ANNO DOMINI Alcohol content: 12,00 % vol.

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