



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

VITEVIS - *Cantina di Gambellara "Monopolio"* Pinot Grigio delle Venezie DOC



Cantina di Gambellara

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• Grapes

Pinot Grigio



• Grapes origin

The vineyards are located in a hilly area facing north-east, located in the municipality of Gambellara. The vineyards are relieved with the Guyot system. The soil is of volcanic origin.



• Winemaking and Aging

White vinification. The harvest began at the end of August and ended about mid-September. The grapes are destemmed and softly pressed to then proceed with a static decantation of the must for 24/36 hours. Fermentation takes place in steel tanks at a controlled temperature of about 15-16 ° C.



• Wine description

Colour: straw yellow with greenish hints

Bouquet: delicate, slightly aromatic

Taste: full, persistent with notes of fruit (yellow peach) and white flowers



• Food and Wine pairing

Important aperitif, it also goes well with fish dishes, egg pasta with vegetables and white meats



• Service temperature

6 - 8° C