

DAL CERO TENUTA DI CORTE GIACOBBE

Pinot Grigio delle Venezie DOC ramato

GRAPES

Pinot grigio



TENUTA CORTE GIACOBBE Roncà (VR) – via Moschina 11 Tel. +39 045 6549294 info@dalcerofamily.com www.dalcerofamily.com

GRAPES ORIGIN

Vineyards in the hiills of Roncà, on the slopes of two Grapes volcanoes, Calvarina and Crocetta, equit of Spaye in the Veneto

CHARACPERISPICS, WINEMAKING AND AGING

The ingrovestime this penerally diakes place in sthe last week oftiAugustais cognied about exclusively aby hand, withst case fut including selection of the clusters. A minimum of 3 months maturation in steel tanks, with once-weekly battonage of the fine lees, followers by, a high information tals advise both least a serio f August is carried out exclusively by hand, with careful quality-se-ANCALIGATE DELAT Alusters. A minimum of 3 months maturation Alcoholictorientith once-wasklyo pattonage of the fine lees, Tolell acidity a minimum of 7.5 days' bottle-ageing.

• Wine description
WINE DESCRIPTION
Colour: limpid and clear to the eye with a distinctive of th disfinctive coppery tonality
Bouquet: fragrant peach predominates, complemented
Bouquet: fragrant peach predominates, predominates, by impresisons of tropical fruit such as pineapple and complemented by impresisons of tropical fruit such as pineapple and sheightened by subtitle floral notes and spring wildflowers of the complement of the co Taste: tull-bodied Beautitully crisp, it progresses regally ed and full-bodied. Beautifully crisp, it progresses regation with a finishing

Ideal partner with light and vegetarian antipasti, SERVICE TEMPERATURE
perfect with fish.
10-12°C

• Service temperature 10 - 12° C

FOOD AND WINE PAIRING

Ideal parties with light and vegetarian antipasti, perfection that: 12,00 % vol. Total acidity: 7,2 g/l

PRODUCER PROFILE

TENUTA CORTE GIACOBBE Roncà (VR) – via Moschina 11 Tel. +39 045 6549294 info@dalcerofamily.com www.dalcerofamily.com

