



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

FARINA

Pinot Grigio delle Venezie DOC

FARINA

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- **Grapes** Pinot Grigio



- **Grapes origin**

Scattered over the foot of the hills and over the hilly area of the upper Val d'Alpone, from volcanic to alluvial, morainic, clayey and calcareous, due to the several vineyard locations soils.



- **Winemaking and Aging**

Manual harvesting from the mid of September, the grapes are harvested when ripe and worked white with gentle pressing and slow fermentation at 18°C. 100% stainless steel, following evolution in the bottle ageing



- **Wine description**

Colour: yellow with golden lights

Bouquet: characteristic with slight hints of flint and ripe peach and pear

Taste: full-bodied and rich, with good balance



- **Food and Wine pairing**

Excellent as an aperitif and ideal with seafood salads, pasta and fish dishes. A wine that, due to its structure can be considered "a complete meal wine".



- **Service temperature** 8 - 10° C



- **Analytic data**

Alcohol content: 12,50 % vol.

Total acidity: 5,5 g/l

Residual sugars: 7,0 g/l