

FARINA

Pinot Grigio delle Venezie DOC

FARINA

FARINA Pedemonte (VR) - via Bolla 11 Tel. +39 0457701349 info@farinawines.com www.farinawines.com



GRAPES Pinot Grigio Grapes Pinot Grigio

GRAPES ORIGINADES Origin

Scattered exerthe foot of the hills and exerthe hilly area of the of the upper Val d'Alpone, from volcanic to alluvial, morainic, clayey morainic, elevey and calcareous, ave to the several and calcareous, ave to the several and calcare to the several and t vineyard locations, due to the several vineyard locations soils.

WINEMAKAN Wind And Aging and Aging

Manual harvesting from the mid of September, the grapes are harvested when ripe and worked white with gentle grapes are pressing bridgested wereneriterion driving and whose swithesentle pressing steel, following levolution in the boatle 1886 in \$00% stainless steel, follow-

ing evolution in the bottle ageing

ANALYTIC DATA

Alcohol content: description

Total Aciditylour: yellow with bolden lights

Bouquet: characteristic with slight hints of flint and ripe WINE DESCRIPTION,
Colour: stew yellow

Bouquet: Taxtellettl-bodiedapetificanwitheanwithalaeafood salads, pasta and fish dishes. A whine that, due to its structure ea Booch acrede Wincorprainte al wine".

Taste: excellent as an aperitif and ideal with seafood salads, pasta and fish dishes. A whine that due to its structure Bastabanchisidereshes compliere that while to its structure can be considered "a complete meal wine".

FOOD AND WINE PAIRING

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

• Analytic data

SERVICE TEMPERATURE tent: 12,50 % vol.

8°-10° C. Total acidity: 5,5 g/l

PRODUCER OF SUGARS: 7,0 g/l

FARINA

Pedemonte (VR) - via Bolla 11

Tel. +39 0457701349 info@farinawines.com www.farinawines.com