

LAMBERTI

Pinot Grigio delle Venezie DOC



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Pinot Grigio

Grapes origin

Vineyards in Trentino and Veneto, along the Adige valley, and in Friuli. Well-drained alluvial soil with gravel.

Winemaking and Aging

The grapes are fermented off the skins with cultured yeasts at a temperature of 16–18 °C following cold settling of the must. The new wineremains in stainless- steel vats until cold-sterile bottling

• Wine description

Colour: straw yellow

Bouquet: close-focused nose of wild flowers with hints of hon-

ey and bananas

Taste: The moderately dry palate is soft and full, yet fresh and lively, with delightful notes of ripe pears on the lingering finish

Food and Wine pairing

Excellent with starters, fish, and cold white meats

• Service temperature

8 - 10° C

Analytic data

Alcohol content: 12,00 % vol.