

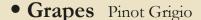
#### LA DELIZIA

# Pinot Grigio delle Venezie DOC



LA DELIZIA Casarsa della Delizia (PN) via Udine 24 Tel. +39 0434 869564 info@ ladelizia.com www.ladelizia.com





#### • Grapes origin

Stony, typical of the Friuli region with guyot training system. This wine is obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines

## • Winemaking and Aging

The grapes are destemmed, separating grapes from stalks and then pressed. After the pressing follows a delicate period on the skins which ends with the soft pressing. For a better limpidity, the must is decanted and then filtered. The must is fermented in steel tanks at a controlled temperature in order to favor the development and preservation of the natural aromas and scents of the grapes. The wine is then aged, stabilized and finally bottled.

## • Wine description

Colour: bright straw yellow

**Bouquet:** pleasantly fruity with elegant hints of wild flowers **Taste:** enveloping, crisp and sapid, with a pleasant citrus note and a delicate minerality

## Food and Wine pairing

It is the perfect wine to pair with appetizers, fish dishes, fresh cheeses and soups. Excellent as an aperitif

- Service temperature 10 12° C
- Analytic data

Alcohol content: 12,00 % vol. Total acidity: 4,80 - 5,80 g/l Residual sugars: 4-6 g/l

