

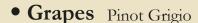
MONTE TONDO

Pinot Grigio delle Venezie DOC



MONTE TONDO Soave (VR) - via S. Lorenzo 89 Tel. 045 7680347 info@montetondo.it www.montetondo.it





• Grapes origin

Caldiero area, Monte Gazzo hill close to Verona

Winemaking and Aging

Carefully selected grapes are harvested between the end of August and the beginning of September. After the picking of the grapes, they are destemmed, crushed and lightly pressed. After removing the must from the lees for about 12 hours at an average temperature of 13°C, the must begin to ferment with the help of selected yeasts. Alcoholic fermentation takes place at 16/18°C in stainlesssteel temperature-controlled vats and lasts for approximately 10 days. When alcoholic fermentation is complete, the wine rests in stainless-steel vats at 16°C before being bottled.

• Wine description

Colour: brilliant straw yellow with greenish hues

Bouquet: hints of ripe pear and wildflowers and a slight

final note of bread crust

Taste: fine, fresh, balanced with good aromatic persistence

Food and Wine pairing

Ideal with Squash carpaccio with parmesan cheese, chicken cacciatora, salmon and asparagus

• Service temperature

10-12° C

• Analytic data

Alcohol content: 12,50 % vol.