

SARTORI

Pinot Grigio delle Venezie DOC ramato



CASA VINICOLA SARTORI Negrar in Valpolicella (VR) via Casette 4 Tel. +39 045 6028011 sartori@sartorinet.com www.sartorinet.com





Pinot Grigio

• Grapes origin

Trevenezie area from clay, alluvial soil

Winemaking and Aging

Soft pressing with skin maceration for a short time at controlled temperature. Only when the skins have transferred the desired colour nuance, they are softly pressed. The must is then clarified, selected yeasts are added and fermentation at controlled temperature starts

• Wine description

Colour: unique pale-copper colour

Bouquet: aromatic with delicate citrus notes **Taste:** crisp and refreshing on the palat

Food and Wine pairing

Appetizers, pasta dishes, fish

• Service temperature 10 - 12° C

• Analytic data

Alcohol content: 12,50 % vol.