

## TINAZZI - "Arnasi" Pinot Grigio delle Venezie DOC



CANTINE TINAZZI Lazise (VR) - via delle Torbiere 13 Tel. +39 045 6470697 giulia.ledda@tinazzi.it www.tinazzi.it



### • **Grapes** Pinot Grigio

#### GRAPES

Pinot Gricio Grapes origin

GRAPES ORIGIN posed, hillside vineyards in the Val d'Adige area at Well-explose an enithside vince wards viral the Val d'Adige area at 150 metres above sea level

## WINEMARING in and Aging

The best harages are craftly selected and packeticked ually, Pressmanually, Pressing and destemming of the grapes, then grapes, then gentle pressing and the gentle pressing and the start of fermentation at a controlled temperature of 14-18°C, majoration in sieel maturation in steel tanks tanks

# ANALYTIC DATA description Alcohol confent: description 12.5% Vol.

Total acidityour: straw-yellaw colour with greenish highlights Residual Buggiset: fresh, Elegant and soft, with good persistence

and an enveloping finale

WINE DESCRIPTION
Laste: perfect with summer dishes, fish and shellfish.

Colour: Strow-yellow colour with greenish highlights

Bouquet: Fresh, elegant and soft, with good persistence

and an enveloping finale

Taste: Perfect with aunom Witishes fishing shellfish. Also

excellent as an aperitif
Perfect with summer dishes, fish and shellfish.

FOOD PAIRINGS: Perfect with summer dishes, fish and shellfish. Also excellent as an aperitif

SERVICE TEMPERATURE temperature 8 - 10° C 8 - 10°C.

Analytic data

PRODUCER PROFICE: Cantine Thazza content: 12,50 % vol.

Lazise (VRPtaliacidity: Torbibed 13 Tel. 045 **(R48) 607 al sugars:** 5,4 g/l

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