

## **VITEVIS -** Cantina di Castelnuovo del Garda Pinot Grigio delle Venezie DOC



**CANTINA** DI CASTELNUOVO DEL GARDA Castelnuovo del Garda (VR) via Palazzina 2 Tel. 045 9816200 info@cantinacastelnuovo.com www.cantinacastelnuovo.com



Pinot Grigio Grapes

GRAPES DIRIGING rigio

Veneto, hill side close to Garda Lake

• Grapes origin

Grapes diention with end where perfectly delivers balance is reached. The bunches are taken to the cellar, where they are dewemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, on Serapeol, aleft hor western twenton to perfect the perfect later was all the control of ed mustreamentation isutriggerade withetemperaturellas-where 18°C. Temperature is enwered nto chromed & 10°h Con wheeld in a alcoholic fermentation is over in order to preserve the aromatic parts. and, once cool, left to decant. 24-36 hours later, clarifi

**ANALYTIC DATA** t fermentation is triggered with temperature 16-18°C. Alcohol gententature is 1200% around 8-10° C when

alcoholic fermentation is over in order to preserve the WINE DESCRIPTION

Colour: aromatic part with appealing greenish reflections

Bouquet: intense with floreal parfumes Taste: arm Winged description

FOOD AND WINE PLANTING low with appealing greenish reflections

Fingerfo Basy quete gattles a control of the state of the

Taste: armonic and fresh

SERVICE TEMPERATURE

12-14° C ● Food and Wine pairing

PRODUCER PROFILEIS, vetegables-ragu pasta, fish or fresh cheeses CANTINA DI CASTELNUOVO DEL GARDA

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Analytic data

Alcohol content: 12,00 % vol.

