

ECCO DOMANI

Pinot Grigio delle Venezie DOC

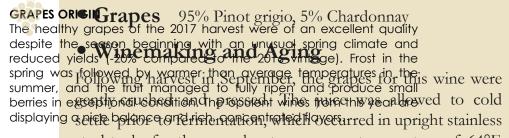


ECCO DOMANI.

ECCO DOMANI Hayward (CA) info@eccodomani.com www.eccodomani.com

GRAPES

95% Pinot grigio, 5% Chardonnay



winemaking and then on light following harvest in September, the grapes for this wine were gently clean, full crushed and pressed. The juice was allowed to cold settle prior to fermentation owtiateoccurrent of 44 fill he wine was aged surfler to fermentation owtiateoccurrent of 44 fill he wine was aged surfler to fermentation owtiateoccurrent the of 44 fill he wine was laged surfler to fermentar two months and then, on light lees until bottling to preserve freshness and the light of the prior to fermentation in upright stainless steel tanks for three weeks at an avergently crushed and the prior to fermentation in upright stainless steel tanks for three weeks at an average temperature of 64 first three was aged surfler for two prior to fermentation in upright stainless steel tanks for three weeks at an average temperature of 64 first three was aged surfler for two months and the full mouthfeel.

Wine description

WINE DESCRIPTION: straw yellow with greenish hints Colour: straw yellow with greenish hints Bouquet: deliculation of the colour straw yellow with greenish hints.

Taste: full, Tasteenfullithpactisteet fruitly ellowers each) frant (willow peach) and

flowers white flowers

ANALYTIC DATA Food and Wine pairing Alcohol content:

Total acidity important aperitif, it also goes well with fish dishes, egg pasta Residual sugar.

Ph: with vegetables and white meats.

SERVICE TEMPES CORREICE temperature

6-8° C.

6 - 8° C

FOOD AND WINE PAIRING

Important a end white meats

vegetables and white meats
Alcohol content: 12,50 % vol. Total acidity: 6,00 g/l

PRODUCER PROFILE all sugars: 2,00 g/l pH: 3,33 ECCO DOMANI

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