

PINOT GRIGIO DOC VENEZIA SPUMANTE BRUT



Packing details:

Bottle content: 75cl
 Bottles per case: 6
 Case type: cardboard, printed, w/dividers
 Cases on a Euro pallet: 80 (standard) - 96 (large)
 Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Pinot Grigio 100%.

Terroir and climate:

The family-owned Pinot Grigio vineyards are located at the foot of the Colli Asolani hills (within the province of Treviso, Veneto) at an altitude of about 150mt above sea level. With the hills sheltering against cold winds, the vineyards benefit from a mild, temperate climate and have good sun exposure. The soil composition is a balanced combination of silt, clay and sand.

Yield:

15 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **12%**
 Residual sugar: **7 g/L.**
 Total acidity: **5,3‰**
 Dry extract: **15,5‰**
 Pressure: **4,5 bar**

Winemaking:

The mashed grapes undergo cooling and cryo-maceration (low-temperature pre-fermentative maceration): a winemaking technique that allows the extraction of primary aromas from the grape skins, enhancing the varietal character of the wine. This first, key phase is followed by primary fermentation in stainless steel tanks with selected, cultured yeasts. Secondary fermentation happens through a long Martinotti-Charvat method: the still wine is filtered and then conveyed to pressurized stainless steel tanks (autoclaves) along with cultured yeasts and sugar. Here, carbonation occurs naturally as a result of the action of yeasts and sugar. The resulting sparkling wine is kept in the autoclave for 60 more days with screw-agitators regularly stirring sediments back into the wine to extract texture and complexity from the lees. After cold stabilization and filtration, the wine is ready to be tested for DOC approval and bottled.

DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Once the samples receive approval, the DOC neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

Tasting notes:

Straw-yellow color with typical pale copper hues. Creamy, thick mousse and a fine and persistent perlage. The nose displays a typical bouquet with pronounced hints of acacia blossoms, broom, litchi and apricot. In the mouth it is elegantly balanced, with a good acidity and a pleasant silky structure, mineral and dry.

Food pairing:

Perfect match to shellfish, crab and lobster.

Serving temperature:

6 - 8 °C

