V I T A MEDITERRANEA

PINOT GRIGIO DELLE VENEZIE DOC ORGANIC VEGAN WINE



The creation of our wines is an act of love for nature: organic, vegan wines with eco-sustainable packaging, respecting man and the environment around him.

VARIETIES Pinot Grigio.

PRODUCTION DISTRICT

Veneto and Friuli.

TYPE OF SOIL Well-drained alluvial soil with gravel.

HARVEST End of august and beginning of september.

WINEMAKING METHOD

The grapes are softly pressed and the must cold settled. The fermentation takes place off the skins with cultured yeasts at a temperature of 14–16° C. The new wine remains in stainless-steel vats until cold sterile bottling.

SENSORY PROFILE

Straw yellow color; at the nose well defined aromas of wild flowers with hints of honey and apple. On the palate, the wine is dry and round, full yet fresh and lively, with delightful notes of ripe pears on the lingering finish.

RECOMMENDED CELLARING

One year in bottles laid down in a cool, dark place.

FOOD PAIRING

Antipasti, starters, fish, and cold white meats.

ALLERGENS: Contains sulphites.

