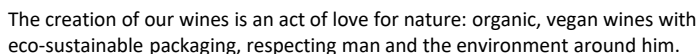


PINOT GRIGIO DELLE VENEZIE DOC
ORGANIC VEGAN WINE



Pinot Grigio.

Veneto and Friuli.

Well-drained alluvial soil with gravel.

End of august and beginning of september.

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.

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.

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

Antipasti, starters, fish, and cold white meats.

ALLERGENS: Contains sulphites.

