

VITA
MEDITERRANEA



PINOT GRIGIO DELLE VENEZIE DOC BLUSH 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

Organic vineyards in Veneto

TYPE OF SOIL

Loose and stony soils.

HARVEST

Last decade of August, in order to maintain fresh notes and a good acidity.

WINEMAKING METHOD

The grapes are carefully harvested and softly pressed. A short cold maceration on the skins is carried out to achieve the delicate blush colour. Fermentation occurs at a controlled temperature in stainless steel tanks to preserve freshness and fruity aromas. The wine is aged on fine lees for six months to enhance structure and aromatic complexity. The wine is vinified in accordance with organic and vegan standards.

SENSORY PROFILE

Light coppery nuances ushering in a well-defined note of wild strawberries, white peaches, citrus, and hint of floral notes on the nose. The understated, dry palate is round, soft and lively, with a pleasing, nicely lingering back palate of ripe pear.

RECOMMENDED CELLARING

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

FOOD PAIRING

Appetizers and starters, fish, cold white meat.

ALLERGENS: Contains sulphites.



375 ml



750 ml



1,500 ml
Magnum