

Pinot Grigio Ramato

DOC DELLE VENEZIE

With a coppery color given by maceration for about 10 hours on its skins. The nose presents hints of ripe peaches and mandarins glazed with dried flowers and spices. In the mouth it is fresh and crunchy with medium body and juicy acidity.



Grapes	Pinot Grigio
Alcoholic degree	12,50 - 13,00 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	First ten days of September
Winemaking	The bunches are gently pressed and the skin remain with the juice for 10 hours to have a soft maceration. After the must is decanted and fermented at a controlled temperature with selected yeasts. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
Maturation	6 months in stainless steel tanks on its own yeasts.
Refinement	Minimum two months in the bottle.
Bottle	750 ml
Cap	Cork
Pairings	Excellent aperitif, it goes very well with fish starters, delicate soups, vegetable creams and grilled fish.
Serving temperature	10-12°C

