

# Pinot Grigio | Delle Venezie DOC

EST. 1904  
MEZZACORONA

## PRODUCTION AREA

The appellation "DOC delle Venezie" represents a vast wine district located in the Northeast of Italy, covering the regions Friuli-Venezia Giulia, Veneto and the province of Trento.

This area boasts a unique microclimate which has favoured the production of those wines with specific characteristics and are renowned for a distinct know-how in the production of Pinot Grigio.

During the ripening of the grapes, a significant difference in temperatures between night and day enhances their aromatic profile: their aromas, combined with the acidic structure, produce splendid wines bursting with freshness and aroma.

## VINIFICATION

Cultivated using the traditional pergola style, the grapes are harvested at optimum ripeness to produce a perfectly balanced crisp and fresh Pinot Grigio.

## CHARACTERISTICS

A delightful Pinot Grigio to be enjoyed for its crisp notes of pear, green apple and honeysuckle.

## PAIRINGS

With its elegant fresh savor, our Pinot Grigio is the perfect complement to appetizers, soups, pasta, white meats and fish.

ALCOHOL CONTENT 12.5%

SERVING TEMPERATURE 10-12°C | 50-54°F

