

Blu Giovello



PINOT GRIGIO D.O.C. DELLE VENEZIE



GRAPES

Pinot Grigio

PRODUCTION AREA

D.O.C. delle Venezie Area

SOIL TYPE

Porous gravel and sand mixture

TRAINING SYSTEM

Cordon Spur

PLANTING DENSITY

Medium

HARVEST PERIOD

Late August

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

2 g/lit

TOTAL ACIDITY

5,5 g/ lit

SERVING TEMPERATURE

8 - 10° C

AGEING POTENTIAL

Two years

FORMAT (ml)

750, 1500

WINEMAKING PROCESS

Grapes are softly pressed, then fermentation takes place at a controlled temperature of 17° - 18°C, after which the wine rests on fine lees at 12° - 13°C until spring, allowing a more complex and mellow structure.

TASTING NOTE

Deep straw yellow with golden tinges. Distinct bouquet, sharpened by notes of orange blossom and fresh white fruit such as apple and pear. Dry and full on the palate, pleasantly bitter with notes of mugwort.

SERVING SUGGESTIONS

Ideal with ham and soft cheese; delicious with main dishes dressed with red sauces and white meats.