



# CLIVUS

## Pinot grigio Garda



**VARIETY:** Pinot Grigio

**VINEYARDS:** basaltic soil of Alpone Valley

**HARVEST:** at the end of August

**VINIFICATION:** grapes are pressed gently with lung presses, the must is soon refrigerated, it is decanted and put in steel tanks for the fermentation at a 18°C degree, avoiding skins contact.

**AGEING:** steel Tank

**APPEARANCE:** pale yellow with golden lights

**NOSE:** slight hints of flint and ripe peach and pear

**PALATE:** full-body and rich with good balance.

**ALCOHOL CONTENT:** 12,5 % vol.

**FOOD MATCHING:** this wine goes well with antipasti, delicate dishes, but also as aperitif.

**SERVE:** serve at a temperature of 10°-12°C.



Cantina di Monteforte

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