



# RE TEODORICO

Pinot Grigio delle Venezie doc



**VARIETY:** Pinot grigio

**VINEYARD:** at the foot of the hills and over the hilly area of the upper Val d'Alpone.

**HARVEST:** end of August

**VINIFICATION:** the grapes are harvested when ripe and worked white with gentle pressing, cooling of the grape and slow fermentation at 16-18°C.

**AGEING:** stainless steel tank

**APPEARANCE:** yellow with golden hints

**NOSE:** fruity and extremely flowery. Characteristic perfume, with aromas of peach and ripe pear.

**PALATE:** agreeable, sapid and full.

**ALCOHOL CONTENT:** 12% vol.

**FOOD MATCHING:** This wine goes well as appetizer but also for all dishes, thanks to its full body

**SERVE:** It is recommended to serve at temperature of 10°C



Cantina di Monteforte

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