

PRIMA
PIETRA



PINOT GRIGIO DELLE VENEZIE DOC

VARIETY: Pinot Grigio

VINEYARDS: basaltic soil of Alpone Valley

HARVEST: 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

P.iva 00208410233 Cantina Sociale di Monteforte d'Alpone, Via XX Settembre, 24 - 37032 Monteforte d'Alpone (VR) Italia
www.cantinadimonteforte.it - info@cantinadimonteforte.it