FOSSETTA

PINOT GRIGIO

VENEZIA

DENOMINAZIONE DI ORIGINE CONTROLLATA



COUNTRY: Italy

ACIDITY: pH 3.2 +/- 0.1

ALCOHOL: 12%

RESIDUAL SUGAR: 4 g/l +/- 1 g/l

GRAPES: Pinot Grigio

APPELLATION: Venezia D.O.C.

TERROIR: Eastern Veneto, between Venice and the border with Friuli Venezia-Giulia region: delimitated by the Alps at Northwest, the Adriatic sea at Southeast, Sile River at Southwest, and the Tagliamento River at Northeast. The sea tempers the cold temperature of the winter, while the mountains protect the area. Vineyards are a mix, in the northern part soils are medium textured, on steep slopes, while in the plain there are in general clay soils. This microclimate and soil is ideal for white wines, giving freshness and elegant acidity.

HARVEST & VINIFICATION: The harvest period is normally at the beginning of September one of the earliest. Grapes are de-stemmed and very softly pressed. Crushed grapes are refrigerated at 10°C temperature and placed in a pneumatic press. The must is separated from the solid elements of the skins and rest for 12-24 hours at a temperature of 8-10°C.
After racking the must, selected yeasts are added to induce alcoholic fermentation, which lasts 8-10 days at a temperature between 16-18°C. After this period another racking is carried out and the wine is left for about 3-4 months on the fermentation lees enhancing structure and suppleness of the wine.

TASTING NOTES: Straw yellow color with intense and characteristic bouquet. On the palate, it is dry, mellow and mineral.

FOOD PAIRING: This is a very versatile wine, which can be served both as an aperitif and with seafood starters. Also ideal with fish-based pasta and risotto dishes, shellfish and either steamed or grilled fish.

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750ML: 0-84279-00207-1

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