

PINOT GRIGIO

TYPE OF WINE: Still Wine

DENOMINATION: D.O.C.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes from the DOC area located between the regions of Veneto, Trentino and Friuli Venezia Giulia.

WINEMAKING PROCESS: Gentle pressing and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in fragrance and flavor.

GRAPE VARIETES: Pinot Grigio

ALCOHOL CONTENT: 12% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

BOUQUET: Pleasantly fresh, with floral and fruity notes of green apple and citrus, and a slight almond finish.

TASTE: Well-balanced, dry and savoury, medium-bodied, leaving a pleasant sense of cleanliness and freshness.

FOOD PAIRING: Excellent as an aperitif; a wine to enjoy throughout the meal. Ideal with light starters and first courses, white meats, fish dishes, soft and medium-aged cheeses.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030078
EAN Cassa:	48001335030076
SKU:	VNXX63

