

## MACERATED PINOT GRIS

**Grape variety:** Pinot Gris

**Type:** Pinot Grigio delle Venezie DOC

**Training system:** Spurred cordon

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** in September

**Vinification:** after careful selection, the grapes are destemmed and the resulting crushed grapes are made a 36-hour cold pre-fermentation maceration. After which the crushed grapes are softly pressed and allowed to settle by static decantation. The must ferments in steel at a controlled temperature. At the end of the alcoholic fermentation the wine is refined in steel tanks, implementing repeated bâtonnage on a periodic basis until the moment of bottling.

**Alcohol content:** 13% vol

**Color and appearance:** the wine has coppery reflections important, characteristic of onion peel, that characterize it during its conservation.

**Aroma:** with a strong aromatic finesse where it begins with fruity notes of ripe apricot and shades of raspberries and cherries. Spicy aromas of white and smoky pepper also emerge.

**Taste:** on the palate it is soft and enveloping, expertly blending a good body with a rib pleasant, acidic, which gives freshness to the drink. Balanced in every component, It has excellent persistence and elegance.

**Pairing:** great versatility on the table, it is excellent when paired with tasty meats and fish such as tuna. It also goes well with fish-based first courses and tasty legume soups. Perfect paired with seasoned cured meats.

**Service:** serve at 12-14 °C in large flared glasses.

**Taste while listening:** Mario Biondi - This is what you are

