



PINOT GRIGIO BLUSH

Delle Venezie
INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound wine-making expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

Evolved from the Pinot Nero, it has a coppery colour and for the most part it is vinified in white. It yields elegant and fruity wines.

WINEMAKING

The vinification is the traditional «white method». The grapes are destemmed, macerated with the skins for 6-8 hours, then follows a gentle pressing and the alcoholic fermentation at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.



12% vol



COLOUR: copper with rosy tinges
FRAGRANCE: peculiar, fruity and intense
FLAVOUR: full and harmonic



Recommended with fish dishes, soups, delicate cheeses and eggs.



8–10° C
Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle:	750ml
Packaging:	12 bottles each carton
EAN-Code bottle:	80 02006 091312
Pallet EU:	11 cases x 5 layers
Pallet USA:	14 cases x 4/5 layers