





CA' LUNGHETTA



PINOT GRIGIO DELLE VENEZIE DOC

Grapes:	Pinot Grigio
Appellation:	DELLE VENEZIE DOC
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.
Harvest:	First half of September
Storage time:	2 years
Bottle size:	750,1500 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol

-  Straw yellow color
-  Large and fresh bouquet with apple notes
-  On the palate it is clean and fresh with typical mineral taste
-  Ideal as an aperitif and with any fish courses

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.

