



Tenuta Civranetta

PINOT GRIGIO DOC VENEZIA



Grape	Pinot Grigio
Alcohol level	12,5% vol.
Production area	Single vineyard, Venice mainland, Veneto Region
Location	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
Training system	Guyot
Soil	"Caranto", pleistocene origin
Colour	Straw yellow
Bouquet	Fruity and mineral with hints of apple and white flowers
Taste	Fruity and savory, full bodied and elegant in the mouth.
Serving temperature	10°-12° C
Pairing suggestion	Excellent as an aperitif wine, Pinot Grigio pairs well with delicate starters. Perfect with rice- and pasta dishes, terrific with fish and seafood

This popular variety derives from the family of Pinot and prefers cooler climates. It finds its ideal habitat in the Veneto Region. Pinot Grigio is a rich dry white wine, fresh, with vibrant aromas of pear and apple with hints of flowers. The highly mineral feeling is the signature of this wine and gives it a great personality and versatility in food pairing. The proximity to the sea and to its prevailing winds, as well as the nocturnal temperature inversion, gives to the bunches of our Pinot Grigio a direct and clear aroma, which characterizes all the wines of Civranetta estate.

