



## PINOT GRIGIO

*Grapes: Pinot Grigio*

Since more than 50 years our Pinot Grigio grapes are grown in an old vineyard trained with the guyot system, with high density, a clay soil, with a good ventilation, located between the Adriatic sea and the Alps mountains. It impresses for the elegant and fruity bouquet, pear notes, with a nut and toasted almond finish.

### TECHNICAL SHEET

**NAME OF THE WINE:** Pinot Grigio Venezia DOC

**GRAPES:** 100% Pinot Grigio.

**PRODUCTION AREA:** it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this Pinot Grigio vineyard is located at about 10 km from the Adriatic sea and at 50 km from the Dolomites mountains.

**SOIL:** alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

**CLIMATE:** mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

**DENSITY OF THE PLANTATION AND TRAINING SYSTEM:** 8.400 vines per hectare trained with guyot system.

**YEAR OF THE PLANTATION:** 1986-2009.

**VINEYARD MANAGEMENT:** to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

**HARVEST:** end of August, when the grapes are very well ripe but they still have a good acidity level.

**VINIFICATION:** destemming and crushing of the grapes, soft pressing of the grapes, cool static clarification and fermentation at controlled temperature in concrete vats. Then the wine refines for several months on its noble lees in concrete vats at a controlled temperature. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

**TASTING CHARACTERISTICS:** straw yellow colour with coppery hues, elegant and fruity bouquet, pear notes, with a nut and toasted almond finish.

**SERVING TEMPERATURE:** 8-10°C.

**FOOD MATCHING:** ideal with sophisticated hors d'oeuvres, fish courses and eggs.

**STORAGE:** in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 7 years, reaching the top after 3 years from the vintage.

**ALCOHOL CONTENT:** 12,5% by vol.

**AVAILABLE FORMATS:** 375 ml; 750 ml.

**750 ml BOTTLE SIZE** mm (diameter x height): 82x300.

**750 ml BOTTLE AND CASE WEIGHT** kg (full): 1,25 kg/bt, 7,80 kg/ca.

**750 ml BOTTLES PER CASE:** 6.

**CASES AND 750 ml BOTTLES PER PALLET:** 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

**CASE SIZE** (750 ml bottle) mm (length x width x height): 246x175x305.