



Pinot Grigio DOC Venezia “Longheri”



Production area:

Pinot Grigio made with the best grapes coming from vineyards located in the Veneto region, in the Montello and the Asolo hills area in the municipality Nervesa della Battaglia and more specifically from the vineyard called Longheri, which is part of the “Rolando” estate.

Soil characteristics:

Medium textured soil.

Vineyard:

The Sylvoz and Guyot training systems are used, with anywhere between 4000 and 4500 vines per hectare.

Winemaking technology:

Fermentation off skins. Primary fermentation takes place with selected yeasts at a controlled temperature. After the fermentation the wine is kept in contact with the yeast for a long period and periodically stirred until it is bottled.

Chemical characteristics:

Effective alcoholic strength: % vol. 13 ± 0.50

Sugar content: g/l 4.00 ± 2.0

Total acidity: g/l 5.60 ± 0.50

Sensorial features:

Colour: straw yellow with bright reflections

Bouquet: intense, fruity with notes of pear and banana. Flavour: fresh with good structure, persistently flavoursome on the palate.

Nutritional information:

1 g alcohol: 8 kcal.

1 l dry wine at 10°: 600kcal.

1 g sugar: 4 kcal.

Food pairings: excellent with low-fat starters, soups, risottos made with greens and fish dishes.

Serving temperature: 8-10 ° C.

Storage: in a cool place, away from light and heat sources.

Type of packaging and arrangement for marketing:

0.75 l glass bottles packed in cardboard boxes containing 6 bottles.