

Cuvée di Pinot Veneto IGT

GRAPES :	Pinot Bianco and Pinot Grigio
PRODUCTION ZONE:	The Veneto
ALTITUDE:	0 - 100 m (0 - 328 ft.) above sea level
TYPE OF SOIL:	Clay, of fluvial and alluvial origin
TRAINING SYSTEM:	Sylvoz e guyot
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215 - 2,025 per acre)
HARVEST PERIOD:	Mid-September
ALCOHOL LEVEL:	12,00 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

The two varieties are vinified separately. The two musts are fermented for 10-12 days at 18°-20° C (64°- 68° F) together with selected yeasts. Only then are the two wines blended together and the product is prepared for bottling.

TASTING NOTE

It has a fine, delicate and fragrant scent, with hints of apples. Its taste is dry and fresh, making it very easy to drink.

FOOD MATCHINGS

It is recommended with delicate foods, such as both hot and cold vegetable hors d'oeuvres, or with boiled fish. Delicious with rice salads. It is also excellent with egg-based dishes.

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