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## Cuvé di Pinot Veneto I.G.T.

GRAPES :	Pinot Bianco and Pinot Grigio
PRODUCTION ZONE:	The Veneto
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvial and lagoonal origin
TRAINING SYSTEM:	Sylvoz e guyot
PLANT DENSITY:	1,800 - 3,500 vines per hectare (730 - 1,415 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 15 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.

### SERVING SUGGESTIONS

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.

Cuvé di Pinot



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