



GROMPE

Pinot grigio delle Venezie DOC

BOTTLES MADE:	1500/2000
GRAPE VARIETY:	Pinot Grigio
VINEYARDS:	Grompe - Urbana (PD)
NUMBER OF Ha:	1
TYPE OF SOIL	Silt and sand
GROWING SYSTEM:	Double bendig canes (called also cappuccina)
AGE OF THE VINEYARDS:	2017
HARVEST:	Manual
VINIFICATION:	Maceration on skins for 3 days
AGING:	9 months in cement tanks on fine lees

TASTING NOTES: The color is red gold, typical of short skin maceration

The nose reveals notes of yellow and red fruits, cherry, strawberry and pear, but also hints of smoke and mushrooms. On the palate the fruity notes return by a refreshing vegetables and white pepper notes

FOOD MATCHING: Perfect with fish dishes, white meats and typical Venetian dishes

Serving at 12°C

ALCOHOL: 12% - ACIDITY: 5,00 g/l - RESIDUAL SUGAR: 2 g/l