

## PINOT GRIGIO

VENETO



<b>Producer</b>	Az. Ag. Ongaresca
<b>Production area</b>	Costabissara - Vicenza
<b>Exposure</b>	Hilly south-eastern exposure
<b>Altitude</b>	180-210 mamsl
<b>Soil type</b>	Limestone, clayey
<b>Training system</b>	Spurred cordon
<b>Varietal</b>	100 % Pinot Grigio
<b>Vinification</b>	9 months in stainless steel tanks
<b>Harvest</b>	Manual in 15Kg crates
<b>Density</b>	3800/ha approx
<b>Alcohol</b>	13,00 % Vol.
<b>Characteristics</b>	Straw yellow in colour. A pleasantly floral aroma with clear overtones of jasmine, apricot, banana and wild flowers. The taste is broad, pleasant with a slight vein mineral, well balanced and persistent.
<b>Pairing</b>	Excellent as an aperitif, with young cheeses and cold cuts. Particularly well-suited for fish dishes and soups, ad well ad fried fish.
<b>Serve</b>	at 8°C - 10°C

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