



PINOT GRIGIO

Controlled designation of origin

Produced on the Falcona Morainic hills on medium-texture hillside soils made of sand, silt, clay and a substantial amount of stone.

Grapes: 100% Pinot Grigio.

Vinification: fermentation and refinement take place in stainless steel tanks at controlled temperatures.

Characteristics: fresh and very fruity strong yellow-colored wine. Full-body, excellent as an aperitif, it perfectly goes with fish dishes.

Alcohol content: 12.5% by volume.

Services: serve at a temperature of 11°.

Format: 0.75 liter Bordeaux bottle.

