



AZ. AGRICOLA

le Carline®

PINOT GRIGIO DOC LISON PRAMAGGIORE

Grapes

Pinot Grigio

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Grown on our own land, excellent for the high content of clay and lime. This wine has a pale colour with coppery hues. Great personality, dry flavour, intense lingering bouquet that recalls bread crusts and dried grass.

Gastronomic Matches

To be served with first courses, dishes of baked fish and shellfish, semi-matured cheese and white meat.

Serving Temperature

It should be uncorked at the last moment and served at 10-12° C.

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12,5% vol
Total acidity: 5,50 g/l
Volatile acidity: 0,2 g/l



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

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