



# TENUTA DEL GIAJ

VINI NATURALMENTE **BIOLOGICI**

## **PINOT GRIGIO DOC VENEZIA** *without added sulphites*

### **GRAPES**

Pinot Grigio

### **AREA**

Lison Pramaggiore

### **FERMENTATION**

The grapes are carefully cleaned; then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. Controlled temperature fermentation take place into steel vats.

### **MATURING**

Malolactic fermentation, leaving the product exposed for few months to its fine activated lees. Clarification takes place into steel vats. Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive.

### **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**

Served at 10-12° C. As the product has no sulphites we suggest to use it up by two days after uncorking.

### **ANALYSIS**

Alcohol content: 12% vol.

Total acidity: 5,50 g/l

Volatile acidity: 0,2 g/l

### **BOTTLE SIZE**

Bottle: 750ml

Case: 6 bottles



Agricoltura Italia

Azienda Agricola Le Carline - Via Carline, 24 - 30020 Pramaggiore (VE) - Italia

Tel. +39.0421.799741 - Fax. +39.0421.203525 - info@lecarline.com - vinobio@pec.lecarline.com - P.I. 02242270276 - Cod. Fisc. PCC DNL 64T06 F770S