

le Carline®

VINI NATURALMENTE BIOLOGICI



## **PINOT GRIGIO DOC VENEZIA** **Certified: Organic & Vegan**

### **GRAPES**

Pinot Grigio

### **AREA**

The company is located in the area of DOC Venezia

### **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.

### **ANALYSIS**

Alcohol content: 12,5% vol

Total acidity: 5,50 g/l

Volatile acidity: 0,2 g/l

### **BOTTLE SIZE**

Bottle: 750ml and magnum 1,5 lt.

Case: 6 bottles

