



## Pinot Grigio DOC Venezia

### Grapes

Pinot Grigio

### Production area

Venice mainland,  
Veneto region

### Location

The vineyards are  
located near the  
lagoon of Venice

### Type of soil

Caranto,  
pleistocene origin

### Training system

Guyot

### Alcohol level

12,5% vol.

### Serving temperature

10-12°C



### Colour

Straw yellow

### Bouquet

Fruity and mineral  
with hints of apple  
and white flowers

### Taste

Fruity and savory,  
full bodied and  
elegant in the mouth

### Pairing suggestion

Excellent as an  
aperitif wine, Pinot  
Grigio pairs well with  
delicate starters.  
Perfect with rice- and  
pasta dishes, terrific  
with fish and seafood.



This popular variety derives from the family of Pinot and prefers cooler climates. It finds its ideal habitat in the Veneto Region. Pinot Grigio is a rich dry white wine, fresh, with vibrant aromas of pear and apple with hints of flowers. The highly mineral feeling is the signature of this wine and gives it a great personality and versatility in food pairing. The proximity to the sea and to its prevailing winds, as well as the nocturnal temperature inversion, gives to the bunches of our Pinot Grigio a direct and clear aroma, which characterizes all the wines of our Venice mainland estate.