

# PINOT GRIGIO DOC VILLA SANDI



## **Classification**

Wine with controlled denomination of origin V.Q.P.R.D.

## **Production area**

D.O.C. Piave area in the province of Treviso with loose, dry floodplain soils rich in subsoil.

## **Grape variety**

Pinot Grigio.

## **Training**

Sylvoz, Guyot with 2500-4000 vines per hectare.

## **Yield per hectare**

110 quintals of grapes at the most.

## **Harvesting period**

End of August, early September.

## **Vinification**

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature fermentation tanks. The wine remains on the lees for several months and is then bottled.

## **Distinctive features**

Very bright pale straw yellow. Aroma predominantly of ripe exotic fruit and flowery fragrances reminiscent of the countryside in summer at haymaking time. A dry, round and flavoursome taste, well-structured, with a fruity, warm and well-balanced finish.

## **Serving suggestions**

A perfect accompaniment for Mediterranean first courses with rock-fish and cherry tomatoes. Excellent with raw ham and melon or with fresh, creamy cheeses.

## **Serving temperature**

10-12°C

## **Average data**

Alcohol content 12,5% vol

Sugar content 6 g/l

Acidity 5,8 g/l

## **Technical data**

Case pack: 6 bottles

Case weight: kg 7,900

Case dimension: cm 24,5(w) x 16,5(d) x 31,5(h)

Cases per pallet: 105 (5 tiers x 21 cs)

Upc: 781239007724



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