



Selezione I Classici

Pinot Grigio delle Venezie Santa Giulia D.O.C.

THE FRUITNESS OF **Santa Giulia**

Pinot Grigio delle Venezie Santa Giulia is a persistent nectar with scent of pear, pineapple and peach. Fruity and enchanting, it's a wine with strong character.

Soft and persistent taste is the soundtrack to an elegant and lively break, perfect for all meal. Savory and fresh to the palate, it's a perfect partner of seafood and vegetable dishes.



SENSORY CHARACTERISTICS AS DETERMINED BY AN ENOLOGISTS

At first glance: Intense straw yellow.

On the nose: Overwhelming and inebriating perfumes of pear, raspberry, pineapple, banana, apricot, peach and apple. Field grasses, camomile and green tea.

On the palate: Fruity, frank and rich in structure with surrounding softness. Very persistent. Tasty and fresh. Delicately salty.

Accompaniments: Ideal with sea fish and vegetable starters.

Service temperature: 12°C.

Ageing potential: 30 months.



TECHNICAL SHEET OF WINE

Grape varieties: 100% Pinot Grigio.

Location: 10 hectares totally cultivated in Guyot on the volcanic hills in the commune of Roncà.

Altitude: from 150 to 200 m above s/l.

Average vine age: 15 years.

Vines per hectare: 5.000.

Production: 6/7.000 Lt/Ha.

Bottles: 30.000.

Harvest: Starting at the end of August. The grapes are handpicked, transported and processed the same day.

Fermentation and maturation: In stainless steel vats (100%)