

PINOT GRIGIO DOC DELLE VENEZIE



Anna Spinato
AZIENDA VINICOLA WINERY



100% Pinot Grigio



12°/14°



750ml



%ALC

12,5%



3g/lt



5,4g/lt

Soil

Light and very rich soil, with stones typical of "Grave" area of Tagliamento River

Training system

Guyot

Harvest

Manual from the beginning of September

Vinification

Once arrived in the winery, the grapes are crushed, de-stemmed, pressed and the must is hyper-oxygenated. The hyper-oxygenation is obtained by transferring the air to the must and by adding liquid oxygen to it. At this point, the whole substance, the anthocyanins released by the grape skins, are completely oxidized and, once taken to the fermentation, will precipitate to the bottom, leaving a nice light colour. At this point, at the end of the vinification, the product is sent to refinement, it is preserved on its yeast lees.

AWARDS



Color

White still wine.

Straw yellow with greenish highlights . 

Fragrance

On the nose exotic fruit, mango alternating with peach, then notes of aromatic herbs, bay leaf, marjoram, and a beautiful note of almond.

Taste

Full sip led by an extreme freshness and verticality. A juicy flavour intensity of mango and peach which also alternates with yellow flowers and hints of medlar.

Foodmatch

First courses and some appetizers proposal like bread with pumpkin and soft cheese.

Anna Spinato Azienda Vinicola

Via Roma 106,
31047 Ponte di Piave TV - Italy
T +39 0422 857927
info@spinato.it
www.spinato.it

