

Anna Spinato

PINOT GRIGIO

Indicazione Geografica Tipica

Production area: Treviso

Varietal: Pinot Grigio 100%, with the best range of national and international clones.

Ground composition: light soil rich in texture, but also very rich soil.

Vineyard farming method and principal crop: Gujot with rigorous winter pruning and clear action on the vegetation for control of production and leaf apparatus. Defense against pests according to the dictates of modern integrated control and special attention to soil management and irrigation.

Harvest: Manual from early September onwards.

Wine making: Pressing the fractional whole grapes by pressing soft-lung air. Temperature-controlled fermentation and aging in stainless steel.

Storage: 10 °

Service: 14 °

A classic as the blue blazer at the boat club.

Sensorial notes:



Color: A nice bright yellow.



Fragrance: Persistent and intense aromas of citrus and tropical fruit.



Taste: Full and slightly tangy, mineral traces, banana and yellow peach with shades of yeast. Will leave a great memory as an evening in excellent company.

Match: Risotto with scampi and rocket salad.

Additional notes:

Bottle model: Bordolese Elite 600g UVAG

or Bordolese Europea 600g white

weight: cases of 6 bottles. Gross weight 8,364kg

Net weight 4,5 kg

cases of 12 bottles. Gross weight 16,622 kg

Net weight 9 Kg

Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer)

or 60 cases of 12 bottles (12 cases per layer)



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Wine Farm

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