

# PINOT GRIGIO DELLE VENEZIE D.O.C.

**Grape varieties in %:** Grigio 100%

**Denomination:** D.O.C.

**Producer's name:** TENUTA GRIMANI DI CAVAGGIONI DINO & ANDREA S.S.

**Geographic Location:** Roncà (VR)

**Altitude:** 200 metres a.s.l.

**Exposure to:** south-east

**Grape-growing region:** Joint partly volcanic and partly clay

**Growing system:** Trentino pergola and guyot

**Density of Stumps:** 4000 per Ha

**Harvest:** Usually the first week of September

**Vinification:** The grapes are harvested exclusively by hand.

Soft pressing and immediate must cooling.

Fermentation in stainless steel thermoconditioned tanks,

at low temperature, with a stop for long on the lees.

**Aging:** Three months in stainless steel tanks

and rest for at least 45 days in the bottle.

## TASTING NOTES:

**Color:** Bold yellow.

**Perfume:** Perfume of fresh, of spring, and of sunny days.

Definitely mineral, with intense and exuberant fruity notes.

**Taste:** Compact and with character, creamy and overbearing,

harmonious with the acidity. The entrance is very good and

satisfying, with a complex and elegant finish.

