

DOPPIONODO



# PINOT GRIGIO

ORGANIC WINE

ITALY



**Denomination:** Pinot Grigio Venezia DOC.

**Typology:** still wine.

**Grape:** Pinot Grigio.

**Origin:** Organic vineyards.

**Composition of the soil:** clay loam.

**Altitude and exposure:** 50 meters above the sea level and South.

**Age of vineyards:** 9 years old.

**Yield per hectare:** 23.000 kg/ha.

**Vine training system:** cordon - trained.

**Harvest:** hand made.

**Vinification:** in white.

**Alcohol:** 12% vol.

**Residual sugar:** 5 g/L.

**Organoleptic properties:** pale yellow color with bronze shades barely detectable, it has unripe peach, wild strawberry scents with hints of hay. Slightly acid refined and with good structure.

**Serving suggestions:** it goes well with herbs based dishes or eggs, appetizers and soups. Particularly suitable with fish dishes.

**Serving temperature:** 10-12 °C.



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