



FRASSINELLI



PINOT GRIGIO

denominazione di origine controllata

VENEZIA

Grapes: Pinot Grigio

Grapes production area: Mareno di Piave - Baorche

Soil type: good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

Winemaking: the grapes, after being destemmed, stay in contact with skins for about 12 hours. Fermentation at low temperature and fining in concrete vats for 6 months

Alcohol: 12,5% Vol.

Residual sugar: 1 g/l

Tasting notes: pleasantly fruity with an elegant bouquet that reminds the countryside in the summer when hay is cut. Dry, elegant, medium towards long finish.