

Pinot Grigio Vigneti delle Dolomiti IGT



 **Tasting Notes**
The bouquet is delicate, distinctively fruity, with a hint of ripe pear. The palate is dry, agreeable, harmonious, with a good structure

Floral	★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★

 **Recommended with**
Fish, white meats, thick soups, egg-based dishes.
Excellent as an apéritif

 **Service Temperature**
10°C

Rating: Not Rated Yet
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Manufacturer [Casata Monfort](#)

Description  **Origin**
Well-ventilated foothills of
Trento and Lavis (until 300
mt)

 **Grapes**
100% Pinot Grigio

 **Alco
hol**
13% 
vol

 **Vinification**
After a cold fermentation of
4-6 hours in press-machine
the white wine-making
technique is followed.
Fermentation at supervised
temperature with selected
yeast strains. Ageing in
stainless steel vats

Fining
Half shape = 6 months
Full shape = 1 year

 steel  wood  bottle