

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

 **Alcohol**
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