

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

Hills of Meano (300 mt) and
Cirè of Pergine (500 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