Pinot Grigio Vigneti delle Dolomiti IGT

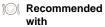




Tasting Notes

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

Flor **** Spic **** al Fruit **** Bals amic у



Fish, white meats, thick soups, eggbased dishes. Excellent as an apéritif

Service Temperature 10°C

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Casata Monfort

Description 🥌 Origin

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

™ Grapes

100% Pinot Grigio



Alco

vol

hol 13%

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



9999 wood



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