

## 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  
[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

 **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