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

Grapes
100% Pinot Grigio

Alcohol
12,5 % 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