



GIACOMO
SALMASO

PINOT GRIGIO DELLE VENEZIE DOC



GRAPE VARIETY USED

Pinot Gris



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12.5 to 13.5 % by vol.,
depending on vintage



SERVING TEMPERATURE

8 to 10 °C

Training System

Spur pruning

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in concrete barrels for 6 to 7 months.

Description

Pinot Grigio is a pale straw yellow in colour. Its delicate nose has notes reminiscent of yellow fruit, and of pineapple and apple in particular. Pleasantly dry and sapid on the palate, with the same fruity notes already revealed by the nose.

Pairings

Great with shellfish hors d'oeuvres, vegetable or seafood first course dishes, risottos or soups, baked fish and white meats. Also suitable as an aperitif.

Azienda Agricola Giacomo Salmaso

Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288