

PINOT GRIGIO

A white wine made from Pinot Grigio grapes.

Production area:

The Asolo plane.

Altitude:

About 120 m. a.s.l.

Type of soil:

Fertile soil of a clay/limestone composition.

Training system:

Sylvoz.

Plants per-hectare:

3000

Harvest period:

First ten days of September.

Wine Production method:

After an accurate selection, the grapes are pressed in a very soft way. The wine is then left to get cold and decanted for 12 hours. Afterwards selected yeasts are added and we have the fermentation which takes place at 18° C. It follows another decanting at the end of the fermentation and the wine is kept in heat controlled stainless steel tanks at 8° C.

Refining:

30 days in bottles.

Characteristics:

It has a nice and intense straw yellow colour with coppery reflections. It has a strong fruity fragrance with hints of pears, hay and toasted almonds.

A full taste and persistent aroma with the perfect acid level.

Best served with:

Vegetable based dishes and ideal with fish.

Serving temperature:

10° C

Technical details:

Alcohol: 12,5 % vol.

Acidity: 5,5 g/l

Net extract: 18 g/l



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