



Pinot Grigio Doc delle Venezie



VINEYARD

Grape: white

Variety: Pinot Grigio 100%

Production area: Carboncine - Grave di Papadopoli Island

Municipality: Roncade – Cimadolmo - Italy

Year of plantation: 2003 - 1991

Planting density: 5,000 – 2,500 vines per hectare

Yield: 9,000 kg/ha – 10,000 Kg/ha

Yield per plant: 1.80 – 4.00 kg/vine

Plant spacing: 2.50 x 0.80 – 3.30 x 1.25

Size: 2.00 ha – 7.00 ha

Growing system: guyot - sylvoz

Soil type: clay (50-60%) in Carboncine - "skeleton" in Grave di Papadopoli

Harvesting period: third decade of August

Harvesting: mechanically

VINIFICATION

Fining: static cold

Fermentation vat: 100% in steel

Fermentation temperature: 18/20°C

Yeasts: selected

Fermentation period: 15 days

Malolactic fermentation: no

Elevage: 6 months on yeasts

Bottling: May 2025

Bottle aging: 30 days

TECHNICAL DATA

Name: DOC delle Venezie 2024

Alcohol by volume: 13,00 % in Vol.

Total acidity: 5.30 gr/l.

pH: 3,32

Total So2: 75 mg/l (maximum allowed: 200 mg/l)

TASTING

Serving temperature: 10/12°C

Colour: rich yellow straw colour

Nose: A fragrance that is elegant and intense, reminding one of ripe peaches and apricots and the exotic fruit of pineapple and mango. In the finish emerge floral scents of white blossoms accompanied by a light mineral note.

Palate: Elegant, warm, soft, rich and crisp, with an excellent structure and a balanced acidic presence, replays in the mouth the senses perceived by the nose, closes with a dry and enduring finish.

In the kitchen: Elegant and well-structured with balanced hints of fruit, this Pinot Grigio will certainly impress the most demanding palate. It is particularly suited to fish risotto, fish soup, seafood, and grilled cuttlefish.

It goes also well with smoked ham and soft cheeses.

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