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: February 2026
Bottle aging: 30 days

TECHNICAL DATA
Name: DOC delle Venezie 2025
Alcohol by volume: 13,00 % in Vol.
Total acidity: 5.00 gr/l.
pH: 3,32
Total So2: 63 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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