



Pinot Grigio delle Venezie

denominazione di origine controllata

PRODUCT OF ITALY

PINOT GRIGIO DELLE VENEZIE DOC



VINEYARDS AREA: Vineyards are in the Veneto region, primarily in the province of Verona.

VINIFICATION: Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank with battonage for 4 months.

COLOUR: A clear, dry white wine with a pale straw colour.

TASTING NOTES: Smooth, delicate and fresh with apple, pear and citrus aroma.

SERVING SUGGESTIONS: Perfect with first courses, seafood and poultry dishes.



SERVING TEMPERATURE
10 - 12 °C



ALCOOL
12



GRAPE VARIETIES
Pinot Grigio



RESIDUAL SUGAR
2 g/l



TERRE CEVICO SOC. COOP AGRICOLA

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BOTTLE

BOTTLE: B.IE 0,75 BORDOLESE BIANCA S.E TS

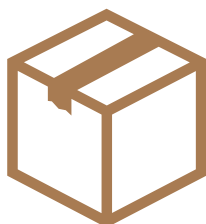
LENGTH: 74 mm

HEIGHT: 293 mm

GROSS WEIGHT: 1,20

CAPACITY: 0,75

EAN: 8011510014755



CASE

CASE DIMENSION: 24 x 16 x 31

CASE GROSS WEIGHT: 7,22

BOTTLE X CASE: X6

EAN: 8011510066013



PALLET

PALLET CM (LxW): PALLET EPAL FUMIGATED 80X120

PALLET HEIGHT: 138 CM

CASES X LAYER: 25

LAYER X PALLET: 4

CASES X PALLET: 100

BOTTLE PER PALLET: 600

PALLET GROSS WEIGHT KG: 744
