

PINOT GRIGIO DOP DELLE VENEZIE "MONTEFIERA"



GRAPE VARIETIS

Pinot Grigio.

WINEMAKING

Soft pressing and fermentation at low temperature.
Maturation in stainless steel tanks at controlled temperature.

TASTING NOTES

Straw yellow colour.
Clean on the nose, dry taste with hints of golden apple and pear. Intense, persistent, with a savory finish.

FOOD PAIRING

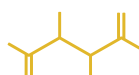
Excellent as an aperitif, ideal with seafood salads and first courses based on fish and shellfish. Perfect with delicate white meats.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,5 gr/L.



RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503013524



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030135244



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg