

PINOT GRIGIO DOP DELLE VENEZIE "MONTEFIERA"



GRAPE VARIETIS

Pinot Grigio.

WINE MAKING

Traditional pressing of the grapes with skin maceration and fermentation at cold temperature in stainless steel tanks.

COLOR

Straw yellow.

SENSORY EVALUATION

Elegant aroma with fruity and floral hints of acacia flowers with soft nuances of ripe pear. On the palate its persistent body blends with a perfect balance of soft and savory flavors that remind of tropical fruit.

FOOD SUGGESTIONS

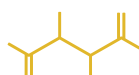
Perfect with appetizers, fish dishes, and light and delicate dishes.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,5 gr/L.

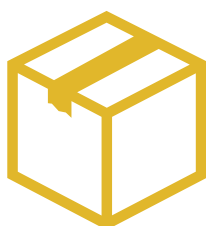


RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	Microgranina
Length:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1158 gr
EAN Code:	8003503001057



CARTON

Length:	24,9 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7183 gr
EAN Code:	80035030010572



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:	697 kg