INFORMATIONS

AREA OF PRODUCTION
From estate Vineyards around the river Piave.

TYPOLOGY
Young and fresh.

GRAPE VARIETY
Pinot Grigio 100%.

HARVEST NOTE
End of August-first week of September.

WINE TREATMENT
Traditional white fermentation in stainless steel tanks, at controlled temperature.

TASTING NOTES

COLOR
Stylish, straw-yellow wine.

FLAVOUR
Delicates notes of acacia flowers and crust of bread.

TASTE
Sour, soft, full-bodied, versatile wine for any reach.

SERVICE TEMPERATURE
Serve at 8-10°C.

FOOD PAIRING
It combines elegantly with fish dishes, from the first dishes with seafood to main in the oven or grilled.