





CA' NOMBOLI

PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

REGION: VENETO APPELLATION: DELLE VENEZIE DOC VARIETAL: PINOT GRIGIO ALCOHOL: 12,5%

VINIFICATION:

the grapes are softly pressed and fermented in steel tanks (about 15 days) at a controlled temperature (16°C-8°C). Matured for a few months first in steel and then in the bottle.

COLOUR:

straw yellow wine with bright reflection

BOUQUET:

with good olfactory complexity, it is ethereal, fragrant and slightly floral, with fruity hints of pear, Golden apple and banana.

FLAVOUR:

on the palate it is dry, crisp, tasty and persistent. With a good structure, it is particularly enjoyable when young.

FOOD PAIRINGS:

fish appetizers, apertifs, steamed baccalà.

SERVING TEMPERATURE:

serve at 10°-12° C

PACKAGING INFORMATION:

Bt per case: 6 Layer : 4 Box per layer: 25 Case per Palle: 100 Pallet: EPAL 80 X 120 EAN BOTTIGLIA: 8032665880408 EAN CARTONE: 8032665880415