



CHIARO

PINOT GRIGIO DELLE VENEZIE DOC 2018



Grapes:	Pinot Grigio
Appellation:	DELLE VENEZIE DOC
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.
Harvest:	First half of September
Storage time:	2 years
Bottle size:	750,1500 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol



Straw yellow color



Large and fresh bouquet with apple notes



On the palate it is clean and fresh with typical mineral taste



Ideal as an aperitif and with any fish courses

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.