

CA' DEL SARTO



PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA
2019

ROSATO

PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

Evolved from the Pinot Nero, it has a coppery color, and for the most part, vinified in white. Very popular in the Friuli region, yields elegant and fruity wines.

WINEMAKING

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The vinification is the traditional «white method». The grapes are destemmed, macerated with the skins for 6-8 hours, then follows a gentle pressing and the alcoholic fermentation at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.



12,00% by vol.



COLOUR: copper with rosy tinges

FRAGRANCE: Peculiar, fruity with notes of red berries

FLAVOUR: dry, full and harmonic



Recommended with fish dishes, soups, delicate cheeses and eggs.



8-10° C

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle: 750ml
Packaging: 12 bottles each carton
EAN Code-bottle: 6 32974 00104 4