

# TOSA PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape variety:** Pinot Grigio

**Location and characteristics of the vineyard:** Produced from grapes grown in the DOC region of Delle Venezie.

**Soils: Average altitude and composition** The hills are located at 100 to 150 meters above sea level, of morainic origin composed of calcareous, clayey, gravelly soils.

**Training system:** Guyot

**Harvest:** Last ten days of August into early September.

**Vinification:** Soft pressing and fermentation in steel at controlled temperature. Wine is matured in bottle before release to the market.

**Organoleptic description:** Pale straw yellow color with subtle green hue. On the nose, the wine is floral and fruity with notes of white wisteria, broom and delicate white field flowers. The fruit is focused on yellow apple, pear, unripe nectarine and lemon-lime citrus. The wine has a high acidity, with a saline hint of minerality that beautifully expresses the land of Lake Garda. The finish is long with lingering notes of white and yellow stone fruit and sea salt, pleasantly harmonious and elegant.

**A.B.V.** 12.5%

**Suggested Pairing & Serving Temperature:** 12°C.

An easy drinking white wine, it goes well with appetizers and light sandwiches, first courses based on rice or pasta, white pizza, fish and many types of summer cuisine, as well as Asian dishes and sushi.



MONTE DEL FRÀ  
AZIENDA AGRICOLA