

ANTICA CORTE



PINOT GRIGIO DELLE VENEZIE

Denominazione di Origine Controllata

Area of production:

Vineyards are in the Veneto region

Grape varieties:

Pinot Grigio

Vinification:

Cold maceration followed by very gentle pressing.
Fermentation at controlled temperature (15°-17°)

Maturation:

In stainless steel tanks and then spends a further period
in the bottle prior to release

CHARACTERISTICS

Colour: it has a straw yellow colour

Nose: delicate bouquet, with apple, lemon and pear
aromas

Flavour: dry and soft on the palate with aftertaste of
ripe fruits

Alcohol: 12% by vol.

Serving temperature: 8°/10° C.

REV. gen / 2020