

## PINOT GRIGIO DOC DELLE VENEZIE

BRAND GRAPE VARIETIES PRODUCTION AREA SOIL

TRAINING SYSTEMS
VINEYARDS ALTITUDE
HARVESTING PERIOD
VINIFICATION

AGING IN BOTTLE

COLOR FRAGRANCE

TASTING NOTE

ALCOHOL CONTENT
DRY EXTRACT
SUGAR CONTENT
TOTAL ACIDITY
PH
CLOSURE TYPE

SERVING TEMPERATURE STORAGE PAIRINGS Terre Nardin 100% Pinot Grigio

Veneto and Friuli Venezia Giulia

Of alluvial origin, flat, mainly clayey and medium-textured, sometimes gravelly.

Guyot

30-180 mt. above sea level

End of August, beginning of September

Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin).

Decanting with consequent clarification of the must which ferments at a controlled temperature of 16°-18°. Subsequently the wine remains in aging on the lees through frequent batonnage for a few months.

2 months in bottle

Brilliant straw yellow with golden highlights
Fruity, persistent, pleasantly floral bouquet reminiscent of
wildflowers and peach blossoms.

Intense, structured, enveloping, with an exhilarating softness and balanced acidity that gives varietal notes, with a long and intense aftertaste with marked exotic and citrus notes.

12 % vol. 21 gr/l

4 gr/l

5,7 gr/l

3,3

Cork

10°- 12° C

In a cool place, away from light and heat sources. It goes well with fish dishes, shellfish, soups and white meats.



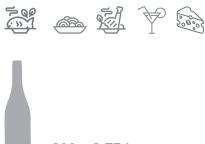
TERRES ARDIN

DOC

TERRE ARDIN

PINOT GRIGIO

ITALIA







## **TECHNICAL SPECIFICATION**

## **ARTICOLO**

Codice EAN 8032638932288

Unità di misura Bottle

Pezzi x imballo 6

Capacità 0,750 Lt

Peso Unitario 1,160 Kg

Gradazione Alcolica 12% Vol.

Altezza bottiglia 29,50 cm

Larghezza 8,00 cm

## **IMBALLO**

Codice EAN 8032638934282

Tipo Case/Cardboard

Peso 7,25 Kg

Cartoni x strato 21

Strati x pallet 5

Cartoni x pallet 105

Bottiglie tot. pallet 630

Altezza 31,0 cm

Larghezza 25,5 cm

Profondità 17,5 cm

Pallet EPAL (80x120cm)

Altezza pallet 170 cm with pallet EPAL