



# CANTINA COLLI EUGANEI

## PINOT GRIGIO DOC

*The presence of marine fossils in the Euganean Hills area reveals their origin: an archipelago of volcanic islands that emerged 130 million years ago. Striking reliefs separated by cool valleys, ideal exposure to the sun and alluvial deposits mixed with fragmented volcanic rocks give grapes their many characteristic qualities. These special features give white wines mild and fruity sensations, sometimes aromatic, and intense flavours that make them fragrant and elegant.*



<b>Wine</b>	Pinot Grigio delle Venezie DOC
<b>Alcohol/Vol.</b>	12.5%
<b>Production area</b>	Grapes from members' vineyards situated in the Province of Padua
<b>Soil type</b>	Volcanic and sedimentary in origin
<b>Training system</b>	Cordon spur, double inverted
<b>Grape variety</b>	Pinot Grigio 100%
<b>Harvest period</b>	End of August and early September
<b>Product type</b>	Still wine
<b>Visual characteristics</b>	Straw yellow with green nuances
<b>Aroma</b>	Intense and aromatic with hints of fresh fruit
<b>Flavour</b>	Dry but well-balanced with a good intense flavour
<b>Serving temperature</b>	12°C
<b>Serving suggestions</b>	It agreeably and easily accompanies Italian appetizers, pasta dishes and risottos. Also ideal with crustaceans and oven-baked or boiled fish.
<b>Bottle</b>	0.75l, case of 6 bottles - weight 8kg

