



## Pinot Grigio delle Venezie IGT

### WHITE WINES

<b>Alcohol:</b>	12,5% vol.
<b>Area Of Production:</b>	Region: Veneto. Hills east of Lake Garda.
<b>Grapes:</b>	From white grapes "Pinot Grigio" (100%). System of growing: traditional with pergola and espalier.
<b>Soil Composition:</b>	Grounds of glacial and alluvial origin.
<b>Vinification And Production System:</b>	Short maceration with the skins, immediate separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.
<b>Organoleptic Description:</b>	Dry white wine, aromatic, suitable for every occasion.
<b>Color:</b>	Light straw-yellow.
<b>Bouquet:</b>	Typical, delicate and fine.
<b>Taste:</b>	Dry, intense and armonic.
<b>Serving Temperature:</b>	To be served cold at 8-10°C.
<b>Preservation:</b>	To be drunk young. Store in a fresh, dry and dark place.
<b>Gastronomic Suggestions:</b>	Excellent aperitif, it goes perfectly with hors d'oeuvres, light dishes and grilled fish.

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<b>Total acidity:</b>	5,25 g/l
<b>Sugar:</b>	7,20 g/l
<b>Total SO2:</b>	96 mg/l
<b>Free SO2:</b>	28 mg/l
<b>Net dry extract:</b>	21.00 g/l
<b>Volatile acidity:</b>	0.19 g/l



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