



AZIENDA AGRICOLA
**BENEDETTA
VERGA FALZACAPPA**



DATA SHEET

Denomination	D.O.C. Venezia
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Grape variety	Pinot Grigio
Farming	Organic
Harvest	Last ten days in August
Picking	Manual

Winemaking

The grapes are delicately de-stemmed and left briefly to macerate. Then, they are gently crushed into must and this is clarified by decantation. The must then ferments at a controlled temperature in stainless steel containers.

Refining

At the end of this fermentation, the wine is matured on the lees in stainless steel containers for six months. The bottled wine is normally stored in temperature controlled rooms.

Sensory notes

Coppery color with light apricot hues and just a hint of gray.

Aroma

Clean with intense fruit notes: apricot, ripe peach, banana on a light background of ripe citrus.

Palate

Dry, sapid but harmonious: fruity aftertaste with strong hits of almond.

Pairing

Excellent with lean hors d'oeuvres, both hearty and clear soups, fish dishes with sauce, grilled poultry, ham and melon, soufflé.

Serving temperature

10 ° - 12 °

Agronomic data

Grape variety: Pinot Grigio
Location: Vallonto di Fontanelle
Type of soil: clayey-silt
Vine orientation and exposure: north-south

Analytical Data

Yield of grapes in wine: 70%
Total acidity (g./lt): 5.20
Alcohol: 12.50%