

# DOMINI VENETI

Our Valpolicella, your wines.



## PINOT GRIGIO DELLE VENEZIE DOC

Our Pinot Grigio delle Venezie comes from well-ventilated hilly vineyards with light soil and temperature variations that enhance its fragrances. It features the aromas of white flowers and hints of pear and tropical fruit, with a good structure and pleasant freshness.

Colour: straw yellow. Bouquet: delicate, complex, with notes of flowers and yellow fruit. Taste: dry, fresh.

### THE VINEYARD

Located in Montecchio Maggiore, in the heart of the Vicenza hills.



GRAPES

100% Pinot Grigio



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

12,00% vol

### PRODUCTION

Exclusively hand-picked harvest. Soft pressing of the grapes. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel.

**PAIRINGS** Excellent as an aperitif. It pairs very well with salads, vegetable appetisers, fish dishes and white meats. Serving temperature: 8-10 °C.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the

heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.