

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 2021

The 2021 was a great vintage. It began with a phenological delay due to a cold winter and cold temperatures that endured until May. Ripening began by the end of July and the beginning of August thanks to hot and dry temperatures and the favourable day-night excursion. The grapes reached the harvest period in perfect conditions of excellent quality including a balanced quantity of crop.

The excellent sugar gradations and the abundant concentration in anthocyanins guaranteed a good extractability that allowed us to produce wines with dense, thick, and intense colour and an elegant profile both on the nose and the taste.