Pinot Grigio delle Venezie DOC

LA FARRA
HIGH ALTITUDE VIGNERONS

Acidity	Alcohol	Residual sugar	Type of harvest
5.5 g/l	12% Vol.	3 g/lt	100% Pinot Grigio

T06
PRODUCT CODE

Grape origins:
The grapecome from some vineyards based in Colle di Attila and Varizzet, around Farra di Soligo (TV). The vineyards are organized according to "Guyot" method. Their soils are chalky and clayey.
Harvest: It is usually made by hand around the first decade of September.

Vinification process:
The vinification is made cleaning the grapes just harvested from the rachis and then a soft squeezing of them. Later the skins are taken away to avoid any rusty colour in the wine. The slow fermentation is made keeping the juice at 18 degrees for 10-12 days. After that the new wine is decanted and kept into dedicated stainless steel for the controlled low temperature stabilization.

Bottling:
In the following spring.

Accompaniments:
It is very good alone as aperitif before an important meal. It matches well soups, especially the herbal ones, eggs based courses and above all white meat lightly cooked like rabbit stew with olives and celery.

Packing	In case of no.6 "Bordeaux" 0.75 lt. bottles each.
Serving temperature	8°-10° C
Raccomended glass	Tulip shape

Sensory features

Colour
The colour is straw yellow with green hints

Bouquet
The bouquet is clear and intense with notes of apricot, green apple and wisteria

Flavour
It is well balanced, tasty with the right level of acidity