

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Pinot Grigio / Delle Venezie DOC

Grapes Pinot Grigio

Production area Autonomous Province of Trento and Friuli Venezia Giulia and Veneto regions.

Altitude 100–200 meters a.s.l.

Type of soil Soil of alluvial origin, therefore gravelly and rich in silt and sand, good fertility and a natural and significant amount of carbonates and micro-elements useful to the vine. All these aspects added to the micro-climatic effect of the river create a perfect climatic area and an ideal habitat for the vine.

Alcohol 12.5 % vol.

Fermentation White vinification with particular attention paid to the degree of oxidation and must clarification when producing the base wine. Fermentation takes place at a controlled temperature of 14–18°C with selected yeasts.

Aging In steel tanks with "batonnage" on fine lees.

Tasting notes Straw yellow wine with bright reflections. With good olfactory complexity, it is ethereal, fragrant and slightly floral, with fruity hints of pear, Golden apple and banana. On the palate it is dry, crisp, tasty and persistent. With a good structure, it is particularly enjoyable when young.

Food pairings Fish appetizers, aperitifs, steamed baccalà.



0,75 l



Awarded
