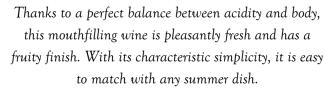


Villa Mattielli







PINOT GRIGIO DEL VENETO

ALCOHOL CONTENT: 12% GRAPES: Pinot Grigio 100 % ORIGIN AREA: Lavagno, Verona

SOIL: clayey, silt-sandy

Training system: pergola veronese yields per hectare: 140 q.li/ha

HARVEST: late August

VINIFICATION: cold maceration of the pressed grapes; soft pressing and fermentation at controlled temperature in stainless steel tanks

at 18°C.

AGEING AND REFINING: ageing in steel tanks

and in the bottle.

TASTING NOTES: Straw yellow pale with greenish hints, it is lifted by a light citrus bouquet combined with peach and melon

notes.



The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
Ţ	Tulip glass		Serve at 8°-10°C		Perfect matched with grilled fish, pasta with light sauces like pesto or vegetables, or white meats. Ideal as an aperitif, accompanied by light tarters and appetizers.