



Villa Mattielli



Thanks to a perfect balance between acidity and body, this mouthfilling wine is pleasantly fresh and has a fruity finish. With its characteristic simplicity, it is easy to match with any summer dish.

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	
	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.