

Pura Terra



PINOT GRIGIO D.O.C. DELLE VENEZIE



GRAPE VARIETIES

Pinot Grigio

ALCOHOL CONTENT

12,5% vol

PRODUCTION AREA

D.O.C. Delle Venezie

RESIDUAL SUGAR

3 g/lit

SOIL TYPE

Alluvial, mixed with gravel and sand

TOTAL ACIDITY

5,6 g/ lit

TRAINING SYSTEM

Spurred cordon

SERVING TEMPERATURE

8 - 10° C

PLANTING DENSITY

High

RECOMMENDED GLASS

Chalice glass

HARVEST PERIOD

Last week of August

AGEING POTENTIAL

Four years

RELEASE

Late spring

FORMAT (ml)

750

VINIFICATION

The grapes are softly crushed and pressed. The grape juice is then processed and white wine vinification takes place at temperatures of 17° - 18°C. The wine rests on fine lees at about 12° - 13° until spring so as to achieve a softer, more complex structure.

ORGANOLEPTIC CHART

Straw-yellow with delicate greenish nuances. Elegant nose with notes of exotic fruit and fresh scents of apple, pear and white flowers such as wisteria and acacia. It has a fine acidity and is pleasantly sapid and persistent.

FOOD PAIRING

Brilliant if served as an aperitif; it also pairs well with fish, white meat or vegetable dishes.