



Produktinformation

Pinot grigio 2022 DOC - Castello di Roncade

Art-Nr.: 450 / Marke: [Castello Roncade Az. Agr. - Via Roma 141, IT-31056 Roncade](#)



7,95EUR / Flasche

Grundpreis: 10,60EUR / 1L

inkl. 19% USt. zzgl. [Versand](#)

Staffelpreise

Ab 6	7,60EUR - Sie sparen 0,35EUR,
Flaschen	Grundpreis: 10,13EUR / 1L

 Auf Lager! Lieferzeit ca. 2 bis 4 Tage.

Traube: 100% Pinot grigio

Jahrgang: 2022

Inhalt: 0,75lt.

Alkoholgehalt: 12,5% vol.

Anbaugebiet: Italien

Region: Veneto

Allergienhinweis: Enthält Sulfite

The Pinot grigio has been for many years one of the 'in' wines of Italian wines. A success that has allowed not the production in Veneto but also in the Friuli and Alto Adige regions. This white wine is dry and typically of a pale yellow with a velvety and harmonic taste. The fragrance becomes more intense with time. It is best as an aperitif, this wine is well suited to seafood salads and first dishes with a fish or sea food base. It is also well suited to other white meats, fish or soufflé.



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Technical sheet:

- Color: non intense pale yellow
 - Fragrance: Intense smell of flowers, fruit and dry hay
 - Taste: Clear, full, harmonic, dry and elegant
 - Critical Data:
Sugar residue of 0.10
Total acidity of 5.5
PH of 3.38
 - Vines: Pinot grigio grapes that are selected for there red cupreous color.
 - Vinification: soft, delicate pressing, cold decantation of the must with a controlled fermentation at 12 to 20 degrees C with selected yeasts.
 - Refining: kept over selected dregs for a few months avoiding malolactic fermentation.
 - Accompaniment: goes well with 'risotti' rice dishes, fish, crustaceans or white meats.
 - Serving temperature: serve at 8 to 10 degrees Celsius.
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