

CORTE MOSCHINA PINOT GRIGIO DOC DELLE VENEZIE

Pinot Grigio delle Venezie Indicazione geografica tipica

Tasting Notes

Colour: Pale yellow **Bouquet**: Ripe pear with a touch of lime, offering an enveloping and mineral aroma **Palate**: Fruity and fresh, with flavors of ripe pear and hints of lime, complemented by a smooth, mineral finish **Food Pairing**: Mixed tempura, seafood paella **Cellaring**: Vinified in white with fermentation in stainless steel tanks at 13°-15°C for around 15-18 days

Technical Details

Variety: Pinot Grigio **Region**: Colli Berici, Hills in Southern Vicenza **Soil**: Soil rich in limestone with a stony substrate **Harvest**: End of August **Maturation**: Fermented in stainless steel tanks for 15-18 days at a controlled temperature of 13°-15°C