



## 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