

Lagaria



Pinot Grigio delle Venezie DOC 2020

Grapes:	100% Pinot Grigio
Region:	Venezie
Vineyards:	The grapes come from selected vineyards of the Venezie area, which comprises Trentino, Veneto and Friuli-Venezia Giulia
Exposure:	Southwest
Altitude:	200-500 meters (656-1,640 feet) above sea level
Soil:	Calcareous clay and sand
Vine Training:	Guyot
Vine Age:	5-25 years old
Time of Harvest:	Early September
Vine Density:	8.8 lbs per vine
Vine Yield:	2,500-3,000 vines per hectare
Total Production:	670,000 bottles
Vinification Process:	The Whole bunches are soft-pressed. Selected yeast is added to the must and fermentation begins at 57.2-59°F in stainless steel tanks.
Aging Process:	This youthful wine ages a few months on fine lees, with regular bâtonnage, and is prepared for bottling in early spring.
Alcohol Content:	12.50%
Dry Extract:	21.1 g/l
Total Acidity:	5.2 g/l
Residual Sugar:	1.5 g/l
pH:	3.36
Tasting Notes:	Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.
Winemaker:	Franco Bernabei
Cellaring:	1-2 years
Bottled:	Spring
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with fish, especially salmon, halibut and swordfish; also pasta and white meat. The winemaker suggests fried fish, seafood, fowl and typical Mediterranean pasta and risotto dishes.

Vegan Friendly