

# Lagaria



## Pinot Grigio delle Venezie DOC 2018

<b>Grapes:</b>	100% Pinot Grigio
<b>Region:</b>	Venezie
<b>Vineyards:</b>	The grapes come from selected vineyards of the Venezie area, which comprises Trentino, Veneto and Friuli-Venezia Giulia
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	200-500 meters (656-1,640 feet) above sea level
<b>Soil:</b>	Calcareous clay and sand
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	5-25 years old
<b>Time of Harvest:</b>	Early September
<b>Vine Density:</b>	2,500-3,000 vines per hectare
<b>Vine Yield:</b>	8.8 lbs per vine
<b>Total Production:</b>	670,000 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	This youthful wine ages a few months on fine lees, with regular bâtonnage, and is prepared for bottling in early spring.
<b>Alcohol Content:</b>	12.50%
<b>Dry Extract:</b>	21.1 g/l
<b>Total Acidity:</b>	5.2 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>pH:</b>	3.36
<b>Tasting Notes:</b>	Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.
<b>Winemaker:</b>	Franco Bernabei
<b>Cellaring:</b>	1-2 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	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.