

Blancjat

PINOT GRIGIO RAMATO DOC DELLE VENEZIE

APPELLATION	DOC delle Venezie
GRAPE VARIETY	100% Pinot Grigio
PRODUCTION AREA	Italy, Friuli-Venezia Giulia
SOIL COMPOSITION	Soil composed of alluvial sediments of calcareous-dolomitic origin.
HARVESTING AND VINIFICATION	Selection in the vineyards of the grapes, harvested when have reached optimum ripeness; destemming and soft crushing; long maceration on the skins and alcoholic fermentation with indigenous yeasts; racking, then maturation of part of the wine in French barriques with periodic batonnage; bottling after maturation and further ageing in the bottle. Unfiltered.
ANALYTICAL FACTS	Alcohol: 13,50 vol
TASTING NOTES	Amber colour. To the nose, intense fruity and spicy notes and scents of vanilla. On the palate, it is structured, pleasantly balanced, with a definite sapidity. Elegant with a lingering finish.
FOOD PAIRING	Ideal as an aperitif, it goes well with smoked fish starters, risotto, sushi and fish tartare.
SERVING TEMPERATURE	Serve at 12-15 °C

RACCOLTA DIFFERENZIATA		
BOTTIGLIA	GL71	VETRO
TAPPO	FOR51	SUGHERO
CAPSULA	C/ALU90	ALLUMINIO

VERIFICA LE DISPOSIZIONI DEL TUO COMUNE

LEA WINERY SRL
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