

Blancjat



PINOT GRIGIO ROSATO 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

Harvesting when the grapes have reached optimum ripeness; destemming and soft crushing; short maceration on the skins and alcoholic fermentation with indigenous yeasts; racking, then maturation in stainless steel vats; bottling after maturation and further ageing in the bottle for 6 months. Unfiltered.

ANALYTICAL FACTS 12,50% vol.

TASTING NOTES

Pale coral pink color. To the nose, pleasing notes of red berries, and floral nuances. On the palate it is rather mineral, pleasantly balanced with hints of berries. Elegant and agreeably persistent.

FOOD PAIRING

Excellent as an aperitif, it goes well with risotto, fish dishes especially grilled fish, white meat and soft cheese.

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

Viale dei Comunali 5 - 33078 San Vito al Tagliamento (PN) - ITALIA

info@leawinery.it – www.blancjat.it