



GAIALUNA

PINOT GRIGIO

DOC DELLE VENEZIE

GRAPE VARIETY	Pinot grigio 100%
YIELD	13.000 kg/He
TRAINING SYSTEM	Guyot
HARVEST	Manual
VINIFICATION	Vinification with soft pressing; fermentation at controlled constant temperature of 16°C to enhance the characteristics of the vine.
REFINEMENT	3 months in steel tanks.
ALCOHOL CONTENT	12.5% vol.
COLOR	Pale straw yellow.
BOUQUET	Fine and elegant, enveloping with white peach and pear aromas, light hints of apricot, citrus and musk notes on the finish.
TASTE	Harmonious and balanced, slight hints of hazelnut and honey, with good acidity and soft taste.
PAIRING	It goes well with light first and second courses, excellent with shellfish and seafood appetizers.
SERVING	Best served at 10-12°C.
STORAGE AND AGEING	Peak of bottle maturation is around 1 year; it keeps its quality for up to 3 years.

