



BERTANI®

VITIVINICOLTORI DAL 1857

Velante

Pinot Grigio Venezia Giulia
Indicazione Geografica Tipica

The grapes are grown in vineyards on the plains and in the hills of Venezia Giulia. This monovarietal Pinot Grigio is a fresh wine with an intense taste that expresses the true essence of the grape variety. Elegant, mineral, sapid and racy, it is a carefree and light wine with taste.

Grape varieties and vineyards: 100% Pinot Grigio

The vines are vertical-trellised and Guyot trained, with a planting density of 5000 plants/ha.

Production area: Venezia Giulia, including the provinces of Gorizia, Pordenone, Trieste and Udine.

Winemaking: The harvest is done at the start of September. Fermentation in steel containers at a controlled temperature of 14-16°C.

Ageing: Ageing is done in steel containers for about 3 months on the lees at the end of fermentation, followed by a further 3 months of bottle maturation.

Tasting notes: A golden yellow colour. An aroma of Golden Delicious apples, ripe pear and peach. It is a Pinot Grigio with good density and good balance between acidity and plushness.

Food Pairings: Perfect with light starters, salads, fish pasta dishes, risottos and boiled meats.

