



**San Michele**

---

## **PINOT GRIGIO DELLE VENEZIE**

---

### **APPELLATION**

Pinot Grigio delle Venezie DOC

### **GRAPE VARIETIES**

100% Pinot grigio

### **PRODUCTION AREA**

Locality Pol (VR), right side of Adige river

### **VINIFICATION PROCESS**

Soft pressing of the grapes. Fermentation in steel at a controlled temperature.

### **AGEING**

In steel on fine lees.

### **BOTTLING**

4 months after harvesting.

### **ORGANOLEPTIC QUALITIES**

Colour: clear, bright, straw yellow.  
Aroma: fruity, of peach, citrus fruits, fresh and intense.  
Taste: harmonious dry, full and persistent.

### **SERVING TEMPERATURE**

12-14 °C

### **SERVING SUGGESTION**

Excellent as an aperitif, and ideal with seafood salads or pasta and rice dishes based on fish and shellfish.  
Also perfect with white meats, boiled or grilled fish and soufflés.