



San Michele

PINOT GRIGIO
D.O.C.
DELLE VENEZIE

Made with organic grapes

GRAPE VARIETIES

100% Pinot grigio.

PRODUCTION AREA

Locality Pol (VR), right side of Adige river.

VINIFICATION PROCESS

Night harvest. Soft pressing of the grapes.
Fermentation in steel at a low temperature.

AGEING

In steel on fine lees.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, bright, light yellow.
Aroma: fruity, of peach, apple, pear,
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.