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PINOT GRIGIO LA CAPPUCINA

Color: bright yellow.

Nose: complex, with flower of spices and orange peel.

Flavor: fresh, clean, rounded and elegant, with good length and a pronounced mineral note



Producer

La Cappuccina

Country

Italy

Region

Veneto

Grape Variety

Pinot Gris

Vintage

2018

Alc %

12,5%

Organic & Biodynamic

Yes

Food & Wine Matching

Aperitif, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Creamy Cheese, Crudites, cured meat, Fisch Chevice, Fish, Fish Carpaccio, Fresh Cheese, Fried Fish, Gorgonzola, Japanese cuisine, Lean fish, Light smoked Fish, Light Starters, Mushrooms, Pasta, Pasta with seafood, Pizza, Poultry, Rice, Risotto, Salads, Seafood, Shellfish, Soups, Starters, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), White Meats

Bottle Quantity

750 ml