



**True Terroir Ltd.**

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## **PINOT GRIGIO LA CAPPUCCINA**

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