

PINOT GRIGIO DOC DELLE VENEZIE - LA VIGNA DI RIVA - CA' VESCOVADO

Vinification: 100% Pinot Grigio grapes are manually harvested, destemmed, and gently pressed. They undergo cryomaceration for 24 hours at 5°C to extract the primary aromas from the skins. The wine is then aged in stainless steel for six months.
Tasting Note: This wine offers a captivating bouquet of fruity and floral aromas, highlighted by exquisite notes of pear and acacia. On the palate, it enchants with its refreshing and fragrant profile, culminating in a delightful mineral finish that lingers beautifully.

Style	Slightly Aromatic and Fruity White
Producer	Ca' Vescovado
Category	White
Country	Italy
Region	Veneto
Appellation	Delle Venezie Doc
Grape Variety	Pinot Grigio / Pinot Gris
Vintage	2024
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Oysters, Raw Seafood