

VILLABELLA

VIGNETI IN VERONA



PINOT GRIGIO

GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT GRIGIO

Classification: Garda d.o.c. Pinot Grigio

Type of wine: dry white.

First vintage produced: 1994

Production zone: the vineyards are situated in the morainic hills that surround the lake, in the province of Verona.

Type of soil: clay mixed with limestone, typical of the morainic hills deposited by the glaciers that formed the area of Lake Garda

Grapes: Pinot Grigio 100%

Training system: Guyot

Yield per hectare: approx. 9,000 kilos

Harvest period: end of August, beginning of September.

Vinification: the vinification of the grapes is geared towards encouraging the full aromatic expression of the varieties used: prefermentative cold maceration of the grapes, soft pressing and temperature-controlled fermentation at 16°- 19°C.

Maturation: in stainless steel at a low temperature, followed by maturation in bottle.

TASTING NOTE

Colour: straw yellow.

Nose: precise, elegant notes of renett apples, pears, hints of citrus fruits and white flowers accompanied by a light mineral vein.

Palate: soft on the palate, it is characterized by appealing freshness and an attractive fruitiness.

Serving suggestions: excellent as aperitif, it goes well with hors d'oeuvres, pasta dishes with fish sauces and fish in general. Excellent also with vegetable-based pasta or rice recipes, cold roast beef, boiled white meats, snails à la Bourguignonne or fresh cheeses.

Note: vineyards are situated at the foot of Monte Baldo, which has been defined for centuries as Hortus Europae, the Botanical Garden of Europe.

Alcohol: 12.5% vol

Serving temperature: 10°/12°C

Cristoforetti  *Delibiasi*

FAMIGLIE, VIGNE E OSPITALITA' IN TERRA VENETA

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