

FASOLI GINO

vini dal 1925

PIGIO Pinot Grigio Delle Venezie

DENOMINAZIONE DI ORIGINE CONTROLLATA

Passion and experience make such a supple, fresh wine suitable for everyone.
Pigio's quality lies in its simplicity.

SENSORY ANALYSIS

Color: Light straw-yellow.

Aroma: fine bouquet of citrus fruits with hints of white flowers, grapefruit and pineapple.

Taste: The excellent balance between acidity and body makes this wine full-bodied and pleasantly refreshing. The finish is slightly almondy and leaves the palate clean.



GRAPES and HARVEST

Pinot Grigio 100%

Grapes are harvested by hand at the beginning of September.



SOIL, PRUNING SYSTEM and YIELD

Gravelly and sandy soil of medium density located in vineyards on the valley floor.

Guyot

120 tonnes / hectare



WINEMAKING TECHNIQUE

Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days.

The wine is then fined in stainless steel vats.



ALCOHOL CONTENT

12.5% by vol.



SERVING TEMPERATURE

8 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

Grilled fish, pasta with light sauces, white meats and soups.

Perfect as an aperitif accompanied by light hors d'oeuvres and canapes.



MUSIC PAIRING

Pop



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