



Il Casato

Pinot Grigio Delle Venezie Freso Rosé

Organic

Vinification

Starting from the best Pinot Grigio grapes from organic farming, a pure must is obtained from grapes that are not treated in the vineyard with sulfur-based active ingredients. The must remains in contact with the skins for about 4 hours in maceration to extract the desired color, and after softly pressed. The wine is then clarified to prevent the natural yeasts from grapes to trigger a spontaneous fermentation. Alcoholic fermentation at a controlled temperature of 15-16 ° C takes place with selected low SO2 producing yeasts. The wine then remains in contact with the yeasts to create an anti-oxidative environment that helps fixing and stabilizing its color over time.

Description

Bright pink color, on the nose fruity notes with hints of peach, apricot, plums and berries, while in the mouth we can appreciate its softness, which makes it very harmonious and delicate. Long and mineral aftertaste.

Food Pairings

Perfect chilled as an aperitif, with grilled vegetables appetizers, or even with a light fish-based first course.



Pinot Grigio



Veneto



14-16 °C



Alcol: 11.5%
Zuccheri: 4 g/l