



Il Casato

Pinot Grigio Delle Venezie Freso White

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. After a soft pressing, the must is immediately clarified to prevent the natural yeasts from the grapes to trigger a spontaneous fermentation and again a development of sulfur. 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

Straw yellow color, with notes of white-fleshed fruit out of the nose, in particular pear with hints of lime and pink grapefruit. It enters soft on the palate and then manifests its well-balanced acidity with a clean finish and aromatic notes.

Food Pairings

Excellent with fresh soft cheeses, with a risotto with asparagus and light first courses.



Pinot Grigio



Veneto



14-16 °C



Alcol: 11.5%
Zuccheri: 4 g/l