



VILLA TERESA®

PINOT GRIGIO BIOLOGICO VENETO I.G.P.



<i>Variety:</i>	<i>100% Pinot Grigio. It comes from a bud mutation of Pinot Nero, to which it is genetically linked. No synthetic fertilizers or pesticides are used. Absolutely no GMO.</i>
<i>Denomination:</i>	<i>Veneto Protected Geographical Indication: Province of Treviso</i>
<i>Winemaking:</i>	<i>“White” i.e. without skins. After pressing the must ferments for 15/20 days at a temperature of 18/20°C. At the end of the fermentation the wine is stored in temperature-controlled stainless steel tanks until bottling.</i>
<i>Tasting Notes:</i>	<i>Pale straw yellow colour with greenish nuances. Intense, delicate smell and fine flavour. Well-balanced body, a little acidulous.</i>
<i>Food Pairing:</i>	<i>Excellent with fish appetizers, fish soup, risotto, shellfish. Recommended also with white meat and eggs.</i>
<i>Serving Temperature:</i>	<i>8/10 °C.</i>
<i>Alcohol:</i>	<i>12% vol.</i>
<i>Sugar:</i>	<i>7 gr/l</i>
<i>Total Acidity:</i>	<i>5.5 gr/l</i>
<i>Packaging:</i>	<i>0.75 lt x 6/12 bottles in cardboard box. Available with cork or Stelvin screw cap.</i>



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