



*Tosa*

## PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Grape varieties:** 100% Pinot Grigio.

**Location and characteristics of the vineyard:** Sommacampagna, a small village situated in the south-east of Lake Garda.

**Average altitude:** 100/150 meters on sea level, with limestone, clay and graveled soil of Morenic origin.

**Training system and plant density:** Guyot with 2 Kg yield per vine.

**Harvest:** Last 10 days of August.

**Vinification:** Soft pressing and fermentation in temperature-controlled stainless steel. Wine will then mature on the yeast for 3-4 months and 2 month more in bottle.

**Organoleptic description:** Lightly aromatic and dry wine.

**Colour:** Light straw yellow.

**Nose:** intense floral notes of white flowers, acacia and hawthorn.

**Flavour:** Fruity taste with good body, savory and elegant.

**Vol.:** 12,50%

**Serving suggestions:** Good as aperitif, with cold cuts, fish dishes, seafood salad and risotto, white meats, cheese and omelette.

**MONTE DEL FRÀ**  
AZIENDA AGRICOLA