



PINOT GRIGIO

DOC

The presence of marine fossils in the Euganean Hills area reveals their origin: an archipelago of volcanic islands that emerged 130 million years ago.

Striking reliefs separated by cool valleys, ideal exposure to the sun and alluvial deposits mixed with fragmented volcanic rocks give grapes their many characteristic qualities.

These special features give white wines mild and fruity sensations, sometimes aromatic, and intense flavours that make them fragrant and elegant.



CANTINACOLLI EUGANEI



PINOT GRIGIO DOC

Wine	Pinot Grigio delle Venezie DOC
Alcohol/Vol.	12.5%
Production area	Grapes from members' vineyards situated in the Province of Padua
Soil type	Volcanic and sedimentary in origin
Training system	Cordon spur, double inverted
Grape variety	Pinot Grigio 100%
Harvest period	End of August and early September
Product type	Still wine
Visual characteristics	Straw yellow with green nuances
Aroma	Intense and aromatic with hints of fresh fruit
Flavour	Dry but well-balanced with a good intense flavour
Serving temperature	12°C
Serving suggestions	It agreeably and easily accompanies Italian appetizers, pasta dishes and risottos. Also ideal with crustaceans and oven-baked or boiled fish.
Bottle	0.75l, case of 6 bottles - weight 8kg



**CANTINA
COLLI
EUGANEI**

CANTINA COLLI EUGANEI s.c.a.
35030 Vo' Euganeo (PD) Italy - Via Marconi, 314
Tel. 049 99 400 11 - Fax 049 99 40 497
info@virice.it

www.cantinacolliuganei.it



CANTINACOLLIUGANEI