



Palazzi



<b>APELLATION</b>	<b>PINOT GRIGIO IGT VENETO</b>
<b>EAN BARCODE</b>	634682000470
<b>PRODUCTION REGION</b>	The verdant sun-kissed expanses that open out north of the city of Treviso and the foothills on the slopes of the Asiago plateau lying between the valleys of the Astico and Brenta rivers.
<b>VINIFICATION</b>	The vinification process of Pinot Grigio begins by soft-pressing the grapes and immediately cooling the must, which is then fermented at a controlled temperature using selected varietal yeasts. Before this it undergoes maceration on the skins for a few hours at 10°C. Once fermentation is complete, the wine is left to rest on its own yeasts in steel containers until it is ready for use. Before bottling it is advisable to carry out careful clarifying and filtering operations in order to obtain a more pleasant, well-orchestrated wine.
<b>TASTING NOTES</b>	Distinctive, prestige wine, straw-yellow in colour with a stylish, pleasantly-fruity bouquet and a well-orchestrated, rounded flavour, enhanced by a superbly-balanced acidulous aftertaste.
<b>FOOD AND WINE PAIRING</b>	It perfectly matches with fresh vegetables, soups, egg-based courses and sea-food. Ideal partner of shellfish, due to its superbly-balanced acidulous overtone.
<b>SERVING TEMPERATURE</b>	10 C°
<b>ALCOHOL CONTENT % VOL</b>	11,5
<b>RESIDUAL SUGAR LEVEL % VOL</b>	0,6
<b>TOTAL ACIDITY gr/lt</b>	5,7
<b>So2</b>	100
<b>BOTTLE TYPE</b>	Bordeaux Clear Glass
<b>BOTTLES per CASE</b>	12
<b>CASES per LAYER</b>	16
<b>CASES per EPAL</b>	64/80

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