

impera 01

PINOT GRIGIO *DELLE VENEZIE* DOC



Grapes	Pinot grigio
Winamaking	Traditional white wine vinification and fermentation in stainless steel tanks at controlled temperature around 16-18° C. Use of selected yeasts in accordance to the desired wine style.
Aging	3 months in steel tank and one month in bottle.
Features	Straw yellow color with light golden reflections. The bouquet is elegant, fruity with scents of herbs, walnut husk and toasted almond.
Pairing	Ideal with light appetizers, seafood pasta, steamed shellfish, such as spider crab, prawn and scampi. Perfect with “cappelunghes” and scallops. Excellent with fish pasta and risotto in general.
Alcohol	12,5%