

VENICA & VENICA

Vignaioli dal 1930



“Jesera” • Pinot Grigio • DOC Collio

HARVEST 2018

Alcohol in Vol. % : 13,5

Total Acidity ‰ : 4,5

Winemaking:

The grapes were picked and de-stemmed between 23rd August and 4th September. The must was then left on the skins for 4-8 hours at a temperature of 14°C, in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 10% fermented and aged on the lees for five months in 20-27 hl barrels and the remainder in steel tanks.

The wine was then blended and bottled during the full moon between the end of March and July.

Tasting profile:

Fresh and inviting on the nose with notes of acacia blossom. Intense, dry and full-bodied on the palate, with good acidity and excellent balance.

Food pairing:

Starters, in particular ham, smooth vegetable soups, risottos and poultry. Also a tasty aperitif.

Serving temperature: 12/13°C



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