



**VIGNA DI PESINA**  
**Pinot Grigio delle Venezie**  
INDICAZIONE GEOGRAFICA TIPICA

**Classification:** Pinot Grigio delle Venezie I.G.T.

**Type of wine:** dry white

**First vintage produced:** 1994

**Production zone:** the vineyards are situated in the morainic hills that surround Pesina di Caprino Veronese, in the hinterland of the eastern shore of Lake Garda

**Type of soil:** clay

**Grapes:** Pinot Grigio 95%, Pinot Bianco 5%

**Training system:** Guyot

**Yield per hectare:** 9,000 kilos

**Harvest period:** end of September

**Vinification:** the vinification of the grapes is geared towards encouraging the full aromatic expression of the varieties used: cold maceration of the grapes, soft pressing and temperature-controlled fermentation at 18°-20°C

**Maturation:** in stainless steel at a low temperature, followed by maturation in bottle

**Number of bottles produced:** 30.000

### TASTING NOTE

**Colour:** straw yellow

**Nose:** precise, elegant notes of apples and greengages, accompanied by a light mineral vein

**Flavour:** dry on the palate, it is characterized by appealing freshness and an attractive fruitiness

**Serving suggestions:** it goes well with hors d'oeuvres, pasta dishes with fish sauces and saltwater fish in general. Excellent also with vegetable based pasta or rice recipes, cold roast beef, boiled white meats, snails à la Bourguignonne or fresh cheeses

**Note:** Pesina is situated at the foot of Monte Baldo, which has been defined for centuries as Hortus Europae, the Botanical Garden of Europe

**Alcohol:** 12.5% vol