



PINOT GRIGIO



TECHNICAL NOTES

DESIGNATION OF ORIGIN: Provincia di Pavia IGT Pinot Grigio.

GRAPE: Pinot Grigio.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south-west.

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at in temperature-controlled stainless-steel vats. The wine is then filtered, stabilised and bottled.

TASTING NOTES

SIGHT: straw-yellow colour with greenish highlights.

NOSE: intense and clean with delicate fruity and floral notes.

PALATE: dry, crisp and sapid.

SUGGESTED PAIRINGS: it pairs well with vegetable starters, *pasta*, soups, fish.

SERVICE TEMPERATURE: 10 °C

ALCOHOL: 12% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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