SOLIGO
DAL 1957

Line Special sizes

MAGNUM Pinot Grigio

DOC delle Venezie

The pedoclimatic environment allows Pinot Grigio to best develop all its typical components such as acidity and a broad fruity aromatic bouquet. Bright straw yellow in colour, it is delicate and fresh on the palate, with good balance.

Product code	TVPG3	Grape variety	100% Pinot Grigio
Alcohol content	12% vol.	Total acidity	5 g/l
Serve at	8-10°C		
Vineyards	Combination of vineyards in the province of Treviso.		
Vinification	The grapes are picked once they are completely mature in order to develop their phenol content to the full. The grapes are normally picked in the second half of August.		
Description	The grapes are pressed gently in order to optimise the white wine making process. Slow fermentation takes place in stainless steel tanks using selected yeasts.		
Color	Bright straw yellow with greenish reflections.		
Bouquet	Notes of hawthorn, broom and daisy, followed by pear, apple and plum.		
Taste	Delicate, fresh and well-balanced.		
Serving suggestions	Ideal to serve with seafood salads, fish-based first courses and soups. Pairings with boiled fish and soufflés are also interesting.		
Bottle size	0.75L, 1L, 1.5L.		

SUSTAINABLE WINERY 3E EQUALITAS