



VILLA MEDICI

Pinot Grigio

DELLE VENEZIE DOC

Pleasant, like the breeze from our lake



PROFILE

Our Pinot Grigio is a combination of an internationally renowned grape variety and the specific characteristics of our soils. Their high mineral content allows this wine to express the best characteristics of the cultivar.

OPPORTUNITIES FOR ENJOYMENT

Our Pinot Grigio is perfect as an aperitif and is much appreciated by our foreign consumers. Since it is not particularly aromatic, it pairs well with different foods. Excellent for an elegant dinner based on fish or seafood.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

120 q/ha

HARVESTING PERIOD

Late August/September

VINIFICATION AND AGEING

Collection of grapes in small containers. Destemming and crushing. Gentle pressing with nitrogen saturation. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

TASTING NOTES

 Straw yellow with green reflections

 Delicate, floral

 Soft, intense



100% Pinot Grigio



Serving temperature: 6° - 8° C



12,5 % vol

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