



# TENUTE TOMASELLA

*Emozioni in un sorso*



## PINOT GRIGIO Delle Venezie DOC

Grape variety	Pinot grigio 100%
Yield	13.000 Kg/He.
Training system	Sylvoz.
Harvest	manual with grape selection.
Vinification	Vinification with soft pressing; fermentation maceration on the skins for 8 hours, fermentation at a controlled constant temperature of 16°C to enhance the characteristics of the vine.
Refinement	5 months in steel vats on the fine yeasts followed by 2 months of bottle ageing.
Alcohol content	12,5 % vol.
Colour	intense pink hue with coppery reflections.
Bouquet	Fine and elegant, it recalls aromas of white peach and pear, light hints of apricot, hazelnut.
Taste	pleasant and persistent taste, balanced acidity and flavor; with slight tannic finish. The short skins maceration gives elegant tannins hints and an ancient charming pink-copper color.
Accompaniment	It goes well with fish dishes, also structured and spicy, excellent with shellfish and seafood appetizers.
Serving	best served at temperature of 10-12°C.
Storage - Ageing	peak of bottle maturation is around 1 year; keeps its quality for up to 3 years.

### AWARDS

WEIN GUIDE DEUTSHLAND 2020 | Pinot grigio 2018 88/100  
ONAV Prosit 2019 | Pinot Grigio Delle Venezie DOC 2017 2/3 PROSIT