

# LAGOLENA

PINOT GRIGIO DOC DELLE VENEZIE

Still rosé wine

Our Pinot Grigio has a strong character, but it is also versatile at the same time, and it has an intense bouquet, that recalls the fragrances of peach and apricot. On the palate it is delicate, harmonic and elegant, with a pleasant acidity, closing with a long and persistent aftertaste.

Its pale pink color is obtained with a quick maceration of 10 - 12 hours.

Pairings: excellent with all kinds of seafood, such as shellfish, or with main courses.

Perfect with risotto and pasta with seafood sauces.

It should be opened an hour before drinking it and served at 10 – 12 °C in a wide wine glass.

Classification: Pinot Grigio DOC delle Venezie

Grapes: 100% Pinot Grigio

Province and region: Treviso - Veneto

Training method: Sylvoz

Harvest: September – October

Fermentation temperature: 16 - 18 °C

Vinification technique:  
after soft press, maceration and traditional vinification in steel tanks

Fermentation period:  
10 days at controlled temperature

Ageing: in steel tanks

Alcohol content: 12,50 % alc./ Vol.

Residual sugar: < 1 gr. / litre (natural, not added)

Total acidity: 5 - 6 gr. / litre

**Contains sulfites**



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Art. 360  
0,75 lt.