

PURE

PINOT GRIGIO ROSÈ IGT VENEZIE

Pinot Grigio is symbolic of the typical characteristics of Pinot Grigio with a flowery and notably fruity bouquet. The intense notes of fresh fruit and a hint of citrus create a well-balanced and fresh palate. This is a refined wine, excellent as an aperitif and marrying perfectly light Mediterranean cuisine of first courses, fish-based dishes or poultry.

Grapes: 100% Pinot Grigio.

Vineyard areas:

The grapes are carefully selected from vines cultivated in the province of Verona & Treviso.

Harvest:

The Pinot Grigio grapes are carefully picked by hand in mid-September.

Vinification:

After de-stemming the grapes are very gently soft pressed and cooled. Cold maceration is initiated for 6-8 hrs to allow the extraction of the colour from the skins (the characteristic "coppery" colour).

Fermentation:

Takes place in steel tanks in temperature controlled conditions of 16 - 18 °C for about 8/10 days.



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