



VILLA MARTINA

PINOT GRIGIO IGT 2005 VENEZIA GIULIA

ORIGIN:

CORMONS, ITALY

BLEND INFORMATION:

100% PINOT GRIGIO FROM OUR VINEYARDS.

SOIL: composed from marls and sandstones of Eocene origin.

VINIFICATION: Immediately upon arrival in the winery the grapes, picking at 16°C., are first separated, destalking, then immediately soft pressed so as to avoid the skins' colour loss. Cooling of the must at 12° C. Settled overnight. Racking the must and inoculation of selected yeast into the clean must. Fermentation at 15° C, for 10 days. Decanting. Aged in stainless steel vats.

SERVING SUGGESTIONS: Excellent as an aperitif to enjoy by yourself or with very nice friends!

TASTING NOTES: It has a distinct, marked bouquet recalling acacia flowers. Dry, gentle, full, pleasantly bitter in taste, with a notable aroma of artemisia.

AGEING POTENCIAL: Ready for immediate enjoyment and for the next 4 years.

IDEAL SERVED AT :

10-12°C.

PRODUCTION:

BOTTLES 30.000

WINE ANALYSIS:

ALCOHOL 12,7%

RESIDUAL SUGAR 1,5G/L

ACIDITY 6 G/L

PH 3,30

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VILLA MARTINA sas di Specogna Luciana

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