

# Grigio Fumo

Pinot Grigio delle Venezie DOC



Area: Monte Calvarina, Verona

Grape: 100% Pinot Grigio delle Venezie

Soil: volcanic

ASL: 580 meters

Exposition: south

Area Under Vines: 1.5 H.a

Vineyard Age: 20

Yield per Hectar: 70 q.li

Acidity: 5,80

pH: 2.50

Sugars: 2,50 g/l

Sulphites: 80 mg/l

Alcohol: 12,5% vol.

Production: 6600 bt

## VINIFICATION

Manual harvesting by small crates during the first decade of September. Selection of the bunches and destemming, then cryomaceration in closed press at 5 °C a.s. for 12 hours and soft pressing. Decanting of the free-run juice, fermentation in stainless steel tanks, then preservation for 5/7 months of the noble lees by performing weekly bâtonnage.

## DESCRIPTION

- Pale pink color, bright and shiny.  
It moves in the glass with full consistency.
- The nose is rich and wrapping, with great complexity and elegance. Attractive bouquet, evolving from floral notes of wisteria, orange blossom, acacia and daisy, towards ripe fruity hints of yellow peach, melon and tangerine, followed by a delicate mineral iodine note and hints of hay.
- The mouthfeel is crispy, full and persistent, perfectly balanced by its freshness and enveloping flavour. The finish has a great olfactory correspondence, with citrus and saline returns.

Serving Temperature: 6/8 °C

Longevity: 7 years

## FOOD PAIRINGS

A fresh, mineral wine, perfect to accompany aperitifs and fish dishes; we suggest:

- Salmon tartare with ginger scent on avocado cubes
- Flan with vegetables;
- Medium aged cheeses;
- Appetizer of raw fish;
- Delicate risotto with seafood.



### The chef's advice

Warm cream of carrots and ginger, bread waffle with peel and pink salt, raw shrimp.