



PINOT GRIGIO

TECHNICAL SHEET

Category	Pinot Grigio Emilia Igt
Grape variety	Pinot Grigio
Alcoholic strenght	12% vol
Residual sugar	4 g/l
Serving temperature	8-10°C
Kind of bottle	Bordeaux 0,75 l
Winemaking	Fermentation is made with selected yeasts at a temperature of 16-18° C. At the end of the fermentation wine completes its maturation in stainless steel-tank. Light clarification and final filtration at the end of the winter

SENSORY ANALYSIS

Colour	Brillant straw yellow
Fragrance	Intense flavour of mint and fresh flowers
Taste	Delicate, aromatic with an elegant end
Gastronomic suggestions	Risotto and white meats



BORGOFULVIA