

# LA SERRA

## PINOT GRIGIO

GARDA  
DENOMINAZIONE  
DI ORIGINE CONTROLLATA

### PRODUCTION AREA

Garda. From vineyards at East of Lake Garda in the hilly zone of moraine and alluvial soil of erosion.

### GRAPE VARIETIES

Pinot Grigio (100%).

### YIELD

Each 100 kg of grapes 65 litres of first pressing.

### CONTENTS

Alcohol 12.5% by Vol.

Total acidity about 5.5-6 ‰.

Net dry extract 22-23‰.

### REFINING

In stainless steel vats and about 3 months in the bottle.

### SENSORY IMPRESSIONS

Light straw yellow. Fruity and typical bouquet, with apricot and elder flower scent. Harmonious and elegant taste, with good body.

### SERVING INFORMATION

10°-12° C.

### DINING ACCOMPANIMENT

Fish starters and entrees, soups and white meat.

### LONGEVITY

2 to 3 years



*Please store away from light and heating, laid down in a cool place.*