

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.