

SENTINA

PINOT GRIGIO DELLE VENEZIE DOC



Pinot grigio



Clay,
sandy soil



10/12 °C



VINIFICATION:

Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.

11% vol
750 ml



Straw yellow color



Large and fresh bouquet with
apple notes



On the palate it is clean and fresh
with typical mineral taste



Ideal as an aperitif and with any
fish courses