

SENTINA

PINOT GRIGIO ROSATO DELLE VENEZIE DOC



Pinot grigio



Clay,
sandy soil



10/12 °C



VINIFICATION:

After crushing, skins are macerated for about 12 hours at a controlled temperature to extract the right amount of colour to obtain its characteristic pinkish tint. The resulting juice ferments in stainless steel tanks at a controlled temperature between 16-18°C to preserve its freshness and aromatic notes. The wine is stored at 17-18°C in stainless steel tanks until bottling.



11% vol
750 ml



Light rosé colour



The elegant bouquet has intense notes of acacia flowers



Dry, soft and well-balanced on the palate; round and full bodied structure



Excellent with boiled meats and fowl and fish dishes in general. Ideal as an aperitif