



## I CASALI PINOT GRIGIO

GRAPE VARIETY: Pinot Grigio.

VINEYARDS: Area o the Alpon Valley

HARVEST: End of August

VINIFICATION: The must is immediately refrigerated, is statistically decanted in stainless steel container for fermentation which takes place at the temperature of 18 degrees Celsius avoiding contact with the skin.

AGING: Steel tanks

COLOR: straw yellow with golden reflections.

BOUQUET: slight hints of flint peach and pear.

PALATE: full-bodied and rich, well-balanced.

ALCOHOL CONTENT: 12.5% by vol.

FOOD PAIRINGS: Pairs well with light appetizers such as tuna tartare, delicate dishes and as an aperitif.

SERVE CHILLED