

## PINOT GRIGIO D.O.C. VENEZIA

### “Rechsteiner White Wines”



<b>GRAPE:</b>	Pinot Grigio
<b>DENOMINATION:</b>	D.O.C. Venezia
<b>VINTAGE:</b>	2016
<b>PRODUCTION AREA:</b>	Piavon di Oderzo e Busco di Ponte di Piave
<b>SOIL CHARACTERISTICS:</b>	Clayey
<b>TRAINING SYSTEM:</b>	Sylvoz (5.000 plants/ha)
<b>HARVEST TIME:</b>	Beginnig/Mid of September
<b>WINEMAKER NOTES:</b>	Soft pressing of the grape Fermentation at a constant, checked temperature of 18°C
<b>AGING:</b>	4-6 months in steel and cement tanks
<b>TASTING NOTES:</b>	
<b>Colour:</b>	pale straw yellow
<b>Nose:</b>	fruity nose with hints of yellow apple pear and flowers
<b>Taste:</b>	medium body, smooth palate and soft ending

#### ANALYTICAL VALUES

Alcohol:	13,0 %Vol.
Tot. acidity:	6,5 Gr/Lt
Glucose and Fructose:	0.7 Gr/Lt

**FOOD RECOMMENDATION:** a perfect *aperitivo*, it pairs well with all seafood, risottos and baked vegetables

**SERVING TEMPERATURE:** 10-12°C

#### ADDITIONAL INFORMATION:

Pinot Grigio derives from a bud mutation of Pinot Noir and is known from the Middle Ages in the Burgundy region, where it was probably called *Fronmenteau*. From Burgundy it spread early in most European countries and is nowadays cultivated also in Australia, Canada, New Zealand, South Africa, and the U.S.

In Italy, Pinot Grigio became the most widely recognized white wine, conquering consumers with its delicate character and elegance. The *Rechsteiner Pinot Grigio 2014* has been awarded the Gold Medal at the Mundus Vini International Wine Competition. In 2017 Pinot Grigio has been awarded the Silver Medal at the IWC.

**Rechsteiner di Florian von Stepski-Doliwa**

Via Frassenè 2, 31046 Piavon di Oderzo (TV) – Italia  
www.rechsteiner.it - e-mail: rechsteiner@rechsteiner.it  
Tel +39 0422 752074 Fax +39 0422 752155