

 **MOSOLE**
PINOT GRIGIO
ANI
2020



Varietal: Pinot Grigio 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: delle Venezie

Growing system: Guyot with 6.000 vines
per ha.

Age of Vines: 15 years

Time of Harvest: between the last 10 days of
August and the first 10 days of September

Vinification: soft pressing 100%

Fermentation: with selected yeasts and
temperature control between 16 and 18 °C

Maturation: on the lees for 4 months in
stainless steel tanks

Alcohol by Volume: 13%

Acidity: 5,5 g/l

Residual Sugar: 3,5 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: balloon

Characteristics: dry white wine with a straw
yellow color and a pink/peach hue.

To the nose it has a clean and intense scent.
Dry taste with pleasant scents of Golden apple
make it a versatile wine with great character.