



WALNUT CREST
Pinot Grigio
V.E.S.A
Delle Venezie

Area of Production:

Delle Venezie, Italy.

Soil:

Rich and alluvial.

Grape Variety:

100% Pinot Grigio.

Production Technique:

The harvest takes place from the middle to the end of August. The grapes are pressed softly, fermentation is slow and under controlled temperatures for about 10 days with partial malolactic fermentation.

Characteristics:

Color: Bright straw with golden reflections.

Bouquet: Soft and aromatic.

Taste: Fresh and fruity with notes of ripe pear, lemon zest and a hint of cream.

Alcohol Content: 12%.

Total Acidity: 5.4 g/l.

Refreshing, smooth, and fruity. Excellent as an aperitif, with salad appetizers, fish, shellfish, and light pastas.