

FASOLI GINO

vini dal 1925

PINOT GRIGIO BIANCO VERONESE IGT



SOIL TYPE:

Gravelly and sandy soil of medium density located in vineyards on the valley floor.

PRUNING SYSTEM:

Guyot

GRAPE VARIETIES:

Pinot Grigio

YIELD:

12 tonnes / hectare.

HARVEST:

Grapes are harvested by hand at the beginning of September

WINEMAKING TECHNIQUE:

Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days. The wine is then fined in stainless steel vats.

TASTING NOTES:

Light straw-yellow with greenish hues, the nose has a fine bouquet of citrus fruits with hints of peach and cantaloupe melon. The excellent balance between acidity and body makes this wine full-bodied and pleasantly refreshing. The finish is pleasantly fruity.

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FOOD & WINE MATCHING:

Suitable for grilled fish and pasta with light sauces such as pesto or vegetables, Pinot Grigio also pairs well with white meats and soups. It may also be served as an aperitif accompanied by light hors d'oeuvres and canapes. The characteristic simplicity of this wine makes it suitable for any summer dish, especially Mediterranean cuisine.

SERVING TEMPERATURE:

8 °C

ALCOHOL CONTENT:

12.5 % Vol.

ABOUT PINOT GRIGIO:

The Pinot Grigio wine in our range is a reflection of the Fasoli' brothers' need to be constantly challenged and produce new wines. Amadio and Natalino's passion and experience enable them to create such a supple, fresh wine suitable for everyone. This wine's quality lies in its simplicity.

FORMATS AVAILABLE:

0.75lt

SHELF LIFE:

Pinot Grigio is best enjoyed within 2 years of bottling.