

## PINOT GRIGIO DELLE VENEZIE D.O.C.



**Geographic Location:** Veneto. Northern Italy, Hills East of Verona.

**Height:** 300 meters above sea level.

**Sun Exposure:** Southeast.

**Soil Type:** Gravelly covered by a layer of humus-rich earth.

**Vineyard Training System:** Guyot.

**Vines Planted in:** 2008.

**Plant Density:** 5,600 vines per hectare

**Vineyard Management:** With sustainable agriculture and great attention to natural cycles.

**Harvest:** End of August

**Withering:** The grapes are harvested one week after ripening.

**Vinification:** Soft pressing of the destemmed grapes, with a controlled temperature fermentation process at 12 °C, then refined in 100% steel tanks.

**Duration of Fermentation:** About 15 days.

**Alcohol Content:** 12,5%

**Tasting Notes:** Vescovo Moro Pinot Grigio flavor profile is dry, light to medium body, moderate to high acidity with common flavor notes of green apple, pear, lemon, lime, stone fruit, almonds, minerals, and floral notes.

**Food Suggestions:** This Pinot Grigio is the perfect aperitif wine. A very versatile wine that enjoys **low alcohol** and less calories than many other white wines. It is an easy and pleasant wine to drink with light dishes that have fresh seasonal ingredients.

Wonderful with Clams, almost all types of Fish, Prosciutto and Melone, Fettuccine Alfredo, Salad, and Lemon Chicken. Pinot Grigio loves Seafood Pasta of all types and does even better with Sushi. Try it with soft and creamy cheeses like **Chèvre**, Brie and Camembert or a salty cheese like **Parmigiano Reggiano**.

# WINE TASTING SHEET

<b>Winery:</b> Vescovo Moro Group Srl <b>Brand:</b> Corte del Vescovo <b>Appellation:</b> DOC <b>Vintage Year:</b> _____		<b>Country:</b> Italy <b>Area/Region:</b> _____ <b>Price:</b> _____
<b>Clarity:</b> Cloudy, Bitty, Clear, Brilliant  <b>Depth of color:</b> Watery, Pale, Medium, Deep, Dark  <b>Color:</b> (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown  <b>Viscosity:</b> Slight sparkle, Watery, Normal, Heavy, Oily	<b>Comment:</b>	
<b>General Appeal:</b> Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.)  <b>Fruit Aroma:</b> None, Slight, Positive, Identifiable  <b>Bouquet:</b> None, Pleasant, Complex, Powerful	<b>Comment:</b>	
<b>Sweetness:</b> (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet  <b>Tannin:</b> (Red Wine) Astringent, Hard, Dry, Soft  <b>Acidity:</b> Flat, Refreshing, Marked, Tart  <b>Body:</b> Very light & thin, Light, Medium, Full-bodied, Heavy  <b>Length:</b> Short, Acceptable, Extended, Lingering  <b>Balance:</b> Unbalanced, Good, Very well-balanced, Perfect	<b>Comment:</b>	
<b>Sweetness:</b> Coarse, Poor, Acceptable, Fine, Outstanding _____ <b>Final Comment:</b> _____ _____		<b>Overall Score</b> (1 to 10)