



PINOT GRIGIO



TYPE OF VINE: Pinot Grigio

AREA OF PRODUCTION: Castello Roganzuolo 119m.s.l.m

TERRAIN: Medium textured soil

GROWING METHOD: In rows with SYVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: From 25th August to 5th September

VINIFICATION: Gentle pressing, draining of the Must juices and fermentation using selected yeasts at controlled temperature.

CHARACTERISTICS: Straw yellow colour with slight tint of old gold. Extremely elegant fragrance, intense, harmonious and complex, with clear note of melon and candied fruit; aromas of jasmine, white peach, apricot, orange blossom, pear, banana, apple, mango wild flowers; slight finishing note of dried pastry and wet stone. Fresh tasting and silky, long, well balanced with a genuine mineral vein; aromatic and complex with a notable lingering finish on the nose.

MATCHING: Particularly suitable for fish dishes, hors d'oeuvres of shellfish, risottos and vegetable flans.

SERVING TEMPERATURE: Between 10 – 12 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

Società Agricola S. S.

via Ferrovia 18, 31020 Castello Roganzuolo - San Fior (TV) Tel: 0438.400624 - Fax: 0438.405639 - e-mail: buffonq@tiscalinet.it