

THE **BORGATA** WINES OFFER A NEW ITALIAN WINE EXPERIENCE OF LOCAL INDIGENOUS GRAPES, USING A MODERN APPROACH TO WINEMAKING TO ENSURE THE HIGHEST QUALITY, STRUCTURE AND FRUIT IN THE RESULTING WINES, WHICH ARE GENERALLY SOFT AND FRUITY WITH A PERFECT BALANCE.

PINOT GRIGIO DELLE VENEZIE DOC

Grapes: 100% Pinot Grigio.

Vineyard area: the grapes are selected from vineyards in delle Venezie area. The microclimate gives the perfect pre-harvest conditions of cool nights and considerably hotter days. The result is excellent fruit quality in the grapes.

Harvest: Grapes are carefully hand-picked in mid-September.

Vinification: Grapes are de-stemmed and not pressed. The juice is separated from the skins in a pneumatic press. The must is refrigerated at a temperature of 10 °C for 12-24 hours and is allowed to decant naturally by gravity. After racking, selected yeasts are added in order to initiate the fermentation process which is carried out at a controlled temperature of 16-18 °C for about 8-10 days. After a second racking the wine is left on the fine lees for about 3-4 months, which contributes to the body and suppleness of the wine.

Winemaker's notes: Straw yellow colour with green glints. It has an intense bouquet of fresh fruit such as green apple and pear. On the palate it is medium-bodied and perfectly balanced, supple and fresh. This is a very versatile wine, it goes perfectly with a great variety of dishes and also on its own as an aperitif.