PINOT GRIGIO - CA' TULLIO





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Rating: Not Rated Yet

Price

Sales price 9,50 €

Ask a question about this product

Description

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Grape Pinot Grigio

Service temperature 10-12 C°

Moment Aperitif / At Meal

Food matching Ca' Tullio's Pinot Grigio ideal as an accompaniment for starters or

seafood-based dishes as well as white meats

Winemaking

soft-crushing, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.

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