Pinot Grigio Rosé

DECANAL

WINE
Pinot Grigio Rosé

COUNTRY
Italy

REGION
North East Italy

APPELLATION
DOC delle Venezie

GRAPE
Pinot Grigio

VINEYARD
The Vallagarina and Adige valleys in Trentino, in the heart
of the Dolomites, and in some of the best winegrowing areas in the Veneto.

VINIFICATION
The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Crushed grapes are refrigerated at a temperature of 10°C and placed in a pneumatic press for about 6-8 hours to dissolve the colours of the skins in the must and to give the wine its characteristic "coppery" colour. The must is separated from the solid elements through a soft pressing of the skins and decants naturally for 12-24 hours.

REFINEMENT
Stainless Steel

DESCRIPTION
Lightly pink in colour.
Fresh and elegant on the nose, with scents of citrus fruit. Deliciously fresh and well-rounded, with floral and mineral aromas

WINE STYLE

0	1	2	3	**4**	5
Sweet					Dry

0	1	**2**	3	4	5
Light					Full bodied

ANALYSIS
Alcohol: 12,00 % vol.
Total acidity: 5.5 g/l
Residual sugar: 3 g/l

SERVING SUGGESTION
Temperature: 10-12 °C
Pairings: Perfect with white meat dishes, grilled or baked fish. Also ideal as an aperitif.

SIZES AVAILABLE
750 cl

NOTES
Gluten Free

ALLERGENS
Sulphites

Cavit S. C. Sede Legale: vial del Ponte 31, 38123 Trento
Tel 0461.381711 | email: cavit@cavit.it | sito web: www.cavit.it

CASA GIRELLI
Italian wines since 1889