

SUTTO

PINOT GRIGIO

Venetian Pinot Grigio has always seduced both Italians and foreigners who, arrived in our land, fall in the pleasant compromise of a dry but far from demanding wine, whose lightness and elegance inspire to drink.



Colour *Light straw yellow.*

Nose *A clean and pristine fragrance reminds of hazelnut, floral in the notes of camomile and wisteria, slightly aromatic in the hints of wild herbs.*

Taste *A lively minerality combined to a balanced and full body reaffirm the timeless class of this wine.*

Method of production Vinified in white: the first cold maceration is followed by a soft pressing and settling of the must. After a controlled temperature fermentation, the wine is kept on its yeasts with recurring lees stirring until bottling.

Alcohol 13%.

Harvest Beginning of September, from a vineyard that has reached an excellent production maturity.

Grape Pinot Grigio.

Bottle size 0,75 l.

Food matching White meat, fish soups and grilled seafood find a wonderful match with Sutto Pinot Grigio, born to be a balanced, dry wine with great personality.

How to serve 8-10°C.

How to list on wine menus Pinot Grigio IGT delle Venezie, 2015, Sutto.



Sutto agricola

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