

Pinot Grigio

Delle Venezie DOC

“Delle Venezie” is a large territory where viticulture has shaped fascinating and evocative agricultural and rural landscapes. This geographical area extends to the north-east of Italy, in the regions of Friuli Venezia Giulia, Veneto and Trentino. It is protected to the north by the chain of the Alps and the Dolomites, while to the south it borders the Adriatic Sea and the Po River.

Grape varieties: Pinot Grigio.

Production area: from our vineyards in the regions of Veneto, Friuli and Trentino (Doc delle Venezie area).


Growing systems: Guyot and Pergola Trentina managed according to the rules of sustainable agriculture aiming at a progressive reduction of interventions in order to bring the cultivation in a state of balance respecting the environment and human health.

Vinification: pressing of whole grapes at low pressure. Long fermentation and aging in contact with its own yeasts in stainless steel tanks.

Sensory profile: straw yellow color, intriguing bouquet with intense notes of lemon, pear and aromatic herbs such as mint and sage. In the mouth it is spid, fresh and pleasantly persistent.

Food pairings: ideal companion for a summer aperitif, it enhances appetizers and fish or vegetable dishes.

Service temperature: 8-10 °C.

Suggested glass: 



This wine is certified sustainable with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatments in order to restore cultivation to a state of balance.



The Global Pinot Grigio/Pinot
Gris Masters 2023
annata 2022 - Gold



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