



VILLA CORNARO
dal 1919

PINOT GRIGIO delle Venezie DOC

GRAPE VARIETY Pinot Grigio

HARVEST PERIOD

Late August to early September to ensure a balanced expression of acidity and fruit.

VINIFICATION

Fermentation Process: Temperature-controlled stainless steel fermentation, using selected varietal yeasts following a brief cold maceration on the skins.

Aging: Sur lie, in temperature-controlled steel vats for 3 months.

Refinement: 1 month in the bottle

TASTING NOTES

Appearance: Light titanium yellow, bright and vibrant

Aroma: Enchanting sonata of jasmine, pear & citrus fruit

Taste: Fresh, crisp notes of underripe pear, green apple, and lemon zest, with hints of light stone fruit, delicate florals, and a subtle almond finish.

FOOD PAIRING

Grilled fish, shellfish, Pasta Primavera, herb-roasted chicken, and antipasto platters.

SERVING TEMP. 8-10°C

ALC./VOL. 12%

RESIDUAL SUGARS g/L 4

TOTAL ACIDITY g/L 5.5

SO₂ mg/L 140

BOTTLE Bordelaise

BOTTLES/CASE 12

CASES/LAYER 16

CASES/PAL 80

UPC CODE TBD

