



## COLLE ARGENTO

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### Pinot Grigio IGT delle Venezie



**Denomination** IGT delle Venezie

**Varietal** 100% Pinot Grigio

**Harvesting** Only by hand, end of August

**Wine-making** Grapes are whole cluster pressed cold and fermented in stainless steel-tanks with indigenous yeast, at 16°C.

**Ageing** 3 months in tank and sur lees aging. 2 months in two to three year-old French oak barriques, 60 days bottle refinement.

**Soil** Mix of Clay and sand and Limestone

**Alcohol by Volume** 12.5%

**Bottle Formats** 750ml,

**Tasting Notes** Straw-yellow color with green hues. A bright, dry wine with aromas of white flowers, apricot and citrus balanced by a round acidity and clean finish.