

Quadri

Pinot Grigio Trevenezie IGT



The grapes for this wine are harvested manually in mid September, followed by soft pressing, static decantation of the must, and then fermentation at controlled temperatures in stainless steel tanks.

Grape varieties : Pinot Grigio

Altitude : 250-300m ASL

Exposure : West/Southwest

Soil : Loose, alluvial, well-drained and structured with medium mineral content

Alcohol : 12%

Tasting notes :

Delicately perfumed with scents of flowers and spice, it features almond, tangerine and apricot fruits. Softly textured and balanced with a crisp citrus finish. A versatile everyday wine, it pairs with dishes from bruschetta and salads or crudités to chicken piccata or delicate seafood dishes. Also perfect as an aperitif!

