



*Tenuta Civranetta*

# PINOT GRIGIO DOC VENEZIA AMPHORA



<b>Grape</b>	Pinot Grigio
<b>Alcohol level</b>	13% vol.
<b>Production area</b>	Single vineyard, Venice mainland, Veneto Region
<b>Location</b>	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
<b>Training system</b>	Sylvoz
<b>Soil</b>	"Caranto", pleistocene origin
<b>Colour</b>	Orange with shades of deep rose
<b>Bouquet</b>	It has hints of dry/ripe fruits as peach, apricot and nuts, forest floor and earth notes while still remaining fresh. Its complex bouquet will benefit from decanting.
<b>Taste</b>	The long process of maceration of the wine in contact with the marc creates a hint of oxidation combined with tannins similar to red wines while maintaining the freshness and flavor of the white.
<b>Serving temperature</b>	10°-12° C
<b>Pairing suggestion</b>	It has beautiful balance, complementing seafood, salad or a cheese platter perfectly. A great match for spicy Asian food too.

Grapes are single vineyard and grown Biodynamically. It is a selection of the best Pinot grapes of the vintage. After handpicking the grapes are de-stemmed and fermented in Italian Terracotta Amphorae. Fermentation occurs using only the 'indigenous' yeast from the vineyard's own terroir. Once fermentation is complete the Amphorae are sealed and the wine will mature with its skins macerating for around 4 months. Racked a month before bottling without any filtration or the use of fining agents, therefore the wine may contain sediment. Zero sulphites were added.