



*Tenuta Civranetta*

# PINOT GRIGIO DOC VENEZIA LIGNUM



<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>	Gold
<b>Bouquet</b>	Notes reminiscent of ripe fruit white peaches, pears and mature chamomile mingle with sweet notes of vanilla derived from the refinement in oak.
<b>Taste</b>	A multi-layered and textural Pinot Grigio with creamy pear and lychees, thanks to malolactic fermentation, and an echo of vanillin oak but still fresh, dry and mineral. Harmonious, elegant, refined.
<b>Serving temperature</b>	10°-12° C
<b>Pairing suggestion</b>	Ideal as an aperitif. It has beautiful balance, complementing grain dishes, fish and white meats, salads and cheeses.

Grapes are single vineyard and grown Biodynamically. It is a selection of the best Pinot grapes of the vintage. After handpicking the grapes are destemmed and macerated in stainless steel for a night before they undergo fermentation using only indigenous yeasts. This wild-fermented Pinot Gris was matured in French oak 500 liters barrels remaining on lees for 10 months resulting in increased weight, richness and creamy mouth-feel creating a textural and savoury element to the wine. Minimal sulphur was used prior to bottling. The perfect expression of the Mediterranean climate and the unique terroir close to the Venetian lagoon.