

PINOT GRIGIO - CA' TULLIO



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Rating: Not Rated Yet

Price

Sales price 9,50 €

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Description

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Grape	Pinot Grigio
Service temperature	10-12 C°
Moment	Aperitif / At Meal
Food matching	Ca' Tullio's Pinot Grigio ideal as an accompaniment for starters or seafood-based dishes as well as white meats

Winemaking

soft-crushing, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.