PINOT GRIGIO BLUSH DELLE VENEZIE DOC

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Denominazione di Origine Controllata (DOC)

Grape Variety: 100% Pinot Grigio

Alcohol Vol.: 12%

Harvesting: The grapes are harvested in late August to early September at their peak of ripeness to ensure the perfect balance of fruitiness and acidity. Harvesting is typically done during the cooler hours of the day to preserve the fresh, aromatic character of the fruit.

Vinification: The grapes undergo a brief maceration with the skins to achieve a delicate blush color. After gentle pressing, fermentation takes place at a controlled temperature with selected yeasts to preserve the fresh and fruity profile. The wine is aged in stainless steel tanks to maintain its bright and crisp nature.

Appearance: Pale salmon-pink, with soft coral reflections, showcasing its fresh, vibrant, and delicate nature.

Nose: Fragrant and expressive, offering aromas of ripe red berries such as strawberry, raspberry, and a touch of cherry. Floral notes of rose petal and a hint of citrus zest.

Palate: Crisp and light-bodied, with flavors of fresh red berries, citrus fruits, and a delicate hint of white peach. The acidity is refreshing, providing a lively and clean mouthfeel. A subtle minerality adds depth, and the finish is bright and refreshing, with a slight touch of almond.

Best With: Light seafood dishes, such as grilled shrimp, scallops, or sushi. Fresh salads with fruits like strawberries or citrus. Light pasta dishes with a delicate tomato sauce or seafood.

Cantina Levorato S.R.L. | Via Vego Scocco, 5 - 30031 Dolo (VE) - Italy | +39 041 410053 | info@cantinalevorato.it