

San Martino



dal 1918



Pinot Grigio I.G.T.

GRAPE VARIETY: Pinot grigio 100%
AREA OF PRODUCTION: Veneto
HARVEST: september - october
YIELD PER HECTAR: 160 q.l.s
VINIFICATION: white vinification in steel vats
at controlled temperature
ALCOHOL CONTENT: 12% vol.
TOTAL ACIDITY: 5%
RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow with copper reflexes.

BOUQUET delicate, fruity and slightly aromatic.

TASTE very pleasant, dry and harmonic.

BEST SERVED WITH

It goes well with all first courses and white meat in general.

Serving temperature: 10-12 C°

vinicola
s.a.s. 

VINICOLA CACCARO SAS

Via Finco 6, 35010 Campo San Martino (PD)

Tel. +39 049 552007

Fax. +39 049 9630780

email: info@sanmartinowine.com

web: sanmartinowine.com