

*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**

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