

ABBAZIA PANORAMA PINOT GRIGIO DELLE VENEZIE DOC



PRODUCT

Category: Still white wine DOC

Main grapes: Pinot Grigio and vinestocks authorized

Vinification: White vinification. Alcoholic fermentation at a controlled temperature (15-20°C) on the skins for a total of around 10-15 days

Ageing: inox tanks only

Picking: 100% by hand

Soil: sedimentary and alluvial origin and include cool, gravelly and clayey

Product origin: Italy - Veneto, Friuli Venezia Giulia regions and Trento province

SENSORY EVALUATION

Colour: A golden hue accented by subtle copper highlights

Nose: On the nose it offers mineral and fruity notes with scents of pomegranate

Taste: On the palate, it is full and rich, with hints of ripe yellow fruit

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically in a dry, fresh and dark place. Do not age, better drink it young

Pairs: Hearty soups, risotti, first courses with a tomato base, white meat and fish sauces. Suitable with white meat, fried or baked fish, shellfish and fried vegetables

Serving Temperature: 10-12 °C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Pinot Grigio delle Venezie DOC is best enjoyed in a burgundy-shaped glass, as it preserves its elegance and flavour

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	12%	0-2.5	5.2-6.2	1,15 kg	22042128	8001592004607