

Ventessa

Pinot Grigio

VIGNETI DELLE DOLOMITI IGT

It boasts a youthful aromatic profile of flowers and fruit: lily of the valley, melon and white peach.



Production area

Ventessa is made without chemical alteration. Our sunny days favor optimal aromas, cold nights help preserve acidity, and the Ventessa wind accelerates the ripening of grapes without increasing the sugar level, yielding crisp flavors and naturally lower alcohol.

Grapes Pinot Grigio

Vinification

The grapes are immediately crushed and undergo a very short cold maceration in the press. The grapes are then softly pressed. The musts are then fermented for 8 days. The wines are kept on the yeasts in steel tanks.

Alcohol content

9%

Serving temperature

46-50°F




MEZZACORONA
1904