



GIUSTI WINE

PINOT GRIGIO DOC DELLE VENEZIE "LONGHERI"



This estate originally, was an ancient bed of the Piave River, in fact it is characterized by gravel and pebbles. This type of soil gives a lot of freshness in the wines, making it ideal in the production of our whites. The Tower of Giusti Wine, is located in the middle of Rolando estate, from where you can see all the greatness of the surrounding estate, which overlooks Montello.

Grape variety: Pinot Grigio

Estate: Rolando

Soil: Medium-textured soil with presence of gravel

Training system: Sylvoz

Density: around 3,500 per hectare

Vinification: White vinification. Primary fermentation takes place at controlled temperature by selected yeasts. The post-fermentation wine is kept for three months in contact with the fermentation yeast and shaken periodically until preparation for bottling

Alcohol: % vol. 12,00 ± 0,50

Total acidity g/l: 6,00 ± 0,50

Sugar g/l: less than 1

Sensory Profile

The color is straw yellow with bright highlights. The aroma is intense, fruity with notes of lime and spring flowers.

In the mouth it is fresh and well-structured, the palate is savory and persistent

Pairings: Excellent paired with lean appetizers, soups, herb risottos and fish dishes.

Serving temp: 8 - 10 ° C.