



## Borgo Magnolia Pinot Grigio IGT delle Venezie



### CLASSIFICATION:

Pinot Grigio IGT delle Venezie.

### GRAPE VARIETIES:

100% Pinot Grigio.

### GROWING LOCATION:

North East of Italy, Fiume Veneto (PN - Friuli).

### VINEYARD:

Silty and clay terroir.

### CULTIVATION - HARVEST:

There are 7800 vines per hectare, and its training system is monolateral Guyot.

### MATURATION AND REFINEMENT:

The vine comes from the Ersa FVG150 clone, which originates highly aromatic and mid-structure wines. The grapes are harvested during the freshest hours of the day and then immediately left to ferment off the skins. The must obtained and cold decanted is clear, and is left to ferment into temperature-controlled stainless steel tanks (temp max 62 °F).

### TASTING NOTES:

Color: Straw yellow colour.

Nose: The aroma is flowery and reveals notes of peach and dried fruit.

Palate: Well-rounded, crisp, mineral with good structure.

ALCOHOL CONTENT: 13% vol.

### RECOMMENDED PAIRINGS:

Raw and cooked fish, main courses and white meats.

SERVING TEMPERATURE: 50°-55°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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