



FRANCHETTO

Pinot Grigio

VILLAGE

Vestenanova – Verona ITALIA

VINEYARD ALTITUDE

500 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

25 years

GRAPE VARIETY

Pinot Grigio

HARVEST PERIOD

Between the 2nd and 3rd week of September

HARVEST

By hand

VINIFICATION

The grapes are destemmed and crushed. Soft pressing. Fermentation in stainless steel tanks at controlled temperatures. Bottled in February.

SENSORY ANALYSIS

This wine has a straw yellow color and shows on the nose with a great sophistication and harmoniousness, you can smell aromas of white fruits like pear and golden apple and a delicate spicy notes. It is ethereal, fragrant and slightly floral. The palate is fresh and persistent, with a perfectly integrated mineral vein; the aromatic and complex aftertaste is very persistent.

BEST WITH

Excellent as an aperitif, ideal with seafood salads, fish-based first courses and shellfish or soups particularly rich and tasty.

SERVING TEMPERATURE

9 - 10°C

ON THE WINE LIST

Pinot Grigio IGT Veneto – Franchetto



Franchetto soc. agr.

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